

# MALAI KOFTA

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For the Kofta

3 potato / aloo, boiled & mashed  
¾ cup paneer / cottage cheese, grated  
1 chilli, finely chopped  
2 tbsp coriander, finely chopped  
¼ tsp cumin powder  
½ tsp salt  
2 tbsp raisins  
2 tbsp cashew / kaju, chopped  
2 tbsp maida / plain flour  
oil, for frying

**for onion tomato puree:**

2 tbsp oil  
1 onion, sliced  
1 tsp ginger garlic paste  
2 tomato, sliced  
2 tbsp cashew / kaju

**for curry:**

1 tbsp butter  
2 tbsp oil  
1 tsp cumin / jeera  
2 pod cardamom  
1 bay leaf  
1 inch cinnamon  
2 clove  
1 tsp kashmiri red chilli powder  
½ tsp turmeric  
¾ tsp coriander powder  
¼ tsp cumin powder  
1 tsp salt  
¼ cup cream / malai  
½ cup water  
1 tsp kasuri methi, crushed  
¼ tsp garam masala

**Kofta Preparation:**

**Step 1:** In a large mixing bowl take 3 potato and ¾ cup paneer.

**Step 2:** Add 1 chilli, 2 tbsp fresh coriander, ¼ tsp cumin powder and ½ tsp salt.

**Step 3:** Add 2 tbsp raisins and 2 tbsp cashew to have crunchy bite in kofta.

**Step 4:** Mix well making sure all the spices are well combined

**Step 5:** Now add 2 tbsp flour and mix well forming a soft dough. maida helps to absorb moisture and bind the mixture well.

**Step 6:** prepare a small ball sized kofta by greasing hand with oil.

**Step 7:** deep fry on medium hot oil.

**Step 8:** stir occasionally, making sure the koftas are cooked uniformly.

**Step 9:** fry until the kofta turn golden brown and crisp. drain off the koftas and keep aside.

**Curry preparation for malai kofta:**

**Step 1:** Firstly, in a pan heat 2 tbsp oil and saute 1 onion, 1 tsp ginger garlic paste.

**Step 2:** saute until onions changes colour slightly.

**Step 3:** Now add 2 tomato and saute slightly.

**Step 4:** now add 2 tbsp cashew and continue to saute until tomatoes soften completely.

**Step 5:** cool completely and transfer to a blender.

**Step 6:** blend to smooth paste adding water if required.

**Step 7:** now sieve the mixture to get rid of skin and seeds.

**Step 8:** filter until silky smooth onion-tomato puree is attained. keep aside.

**Step 1:** in a large pan heat 1 tbsp butter and 2 tbsp oil.

**Step 2:** saute 1 tsp cumin, 2 pod cardamom, 1 bay leaf, 1 inch cinnamon, 2 clove until it turns aromatic.

**Step 3:** Now with the flame on low, add 1 tsp chilli powder, ½ tsp turmeric, ¾ tsp coriander powder and ¼ tsp cumin powder.

**Step 4:** saute until the spices turn aromatic.

**Step 5:** further add in the prepared onion tomato puree, 1 tsp salt and mix well.

**Step 6:** cover and cook until the mixture starts to thicken and oil separates from sides.

**Step 7:** now add ¼ cup cream and mix on low flame until it's well combined.

**Step 8:** Now add ½ cup water and mix well adjusting consistency as required.

**Step 9:** get the curry to a boil, add 1 tsp kasuri methi and ¼ tsp garam masala. mix well.

**Step 10:** finally, pour the curry over kofta and malai kofta is ready to enjoy.

# THE COOKERY

by The Secret Jozi Chef