

Malai Kofta

- Ysmt Shinu Philip

Ingredients

Boiled Potatoes	---	2 cups
Bread slices	---	3 nos.
Based powder	---	1 tbs.
Cooked green peas	---	1/4 cup
Kismis	---	2 tbs.
Cashew nut chopped	---	2 tbs.
Poppy seed	---	1 tbs.
Ghee	---	1 tbs
Oil to deep fry		
Onion chopped	---	1 big
Ginger chopped	---	1"
Garlic	---	4 cloves
Chilli powder	---	1 tsp.
Garam masala	---	1/2 tsp.
Coriander powder	---	1 tsp.
Tomato chopped	---	3 nos big

Method

Soak bread in water and squeeze out all the water. Mix this bread with mashed potato and based flour to made a dough. In a kadai heat ghee and fry green pass, cashew nut, kismis and poppy seeds. Take small quantities of bread mixture and fill 1tsp. of cashew nut mixture in it and make small balls. Deep fry until goldern blown. Keep it aside.

To make Gravy

Heat oil and saute onion, ginger, garlic until golden brown, add all powders. Add tomato, saute until oil comes out. Add enough water to make thick gravy. Boil. When serving put the kofta into the gravy and serve.