

# Aloo Kofta Curry Recipe

**Preparation Time:** 10 Minutes

**Cooking Time:** 15-25 Minutes

**Serving:** 4



## Ingredients for Koftas

Potato, boiled, peeled and mashed 1 cup

Red chili powder, lal mirch 1/4 teaspoon

Green chilly 2

Cardamom green powder, choti elaichi 1/4 teaspoon

Cumin powder, zeera 1/4 teaspoon

Salt to taste

Mava/khoya/dry milk 3 tbsp.

Raisins, kishmish 1 tbsp.

Dry mango powder 1/4 teaspoon

## Ingredients for Curry:

Onion 1 chopped, 2 for boiling

Tomato 2

Cashew nuts 10-12

Bay leaf 2

Fennel seeds, saunf 1/2 teaspoon

Shah zeera 1/2 teaspoon

Cloves 3

Red chilly powder 1 teaspoon

Turmeric powder 1/4 teaspoon

Coriander powder 1/2 teaspoon

Salt to taste

Garam masala powder 1/2 teaspoon

Cream 3 tbsp

Fenugreek leaves, kasoori methi 1/2 teaspoon

Ginger-garlic paste 1 teaspoon

## Method

1. Take a bowl, add mashed potatoes, green chili, mango powder, cardamom green powder, cumin powder, red chili powder, corn flour and salt. Mix it well. Divide the mixture into 8 equal portions.
2. Take another bowl and add mava and chopped raisins, mix it well. Take one portion of the mixture and put the Mava filling in it.
3. Roll it with your palms to make the round shape balls. Heat the wok with oil and deep fry it on low to medium flame till golden and crisp.
4. Fry 3-4 at a time. I fried in two batches. Take out the fried balls on a tissue paper to get rid of extra oil.
5. Keep it aside. Take the tomato, diced onion and cashew nuts in another bowl along with a glass of water and boil it for 5-7 minutes. Switch off the flame. Drain the water, let the mixture cool completely. Peel off the skin of tomato.
6. Take the boiled mixture in a grinder and grind it to make the fine paste.
7. Heat the wok with 4 tbsp oil and saute with onion. Then add bay leaf, fennel seeds, shah jeera and cloves. Fry it till onions are light golden in the color.
8. Then add ginger-garlic paste, saute for 1 more minutes, now add ground tomato-onion paste.
9. Add red chilly powder, turmeric powder, coriander powder and salt. Cook the spices on low flame till oil shows separately. Now add kasoori methi and garam masala powder. Cook for another 1-2 more minutes.
10. Add 1/2 cup water, mix it well. Now let the gravy boil for 2-3 minutes. Switch off the flame, add cream. Mix it well. Take the kofta in a serving bowl and pour the gravy. Delicious aloo kofta is ready to serve, Serve hot with chapatti and rice.
11. Enjoy!!