

FOODSCAPE PARTY



Name of the dish: Anda chaaval with Anda makkhan curry (Anda – Egg; Chaaval – Rice; Makkhan – Butter)

Origin: India

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Recipe:

Rice

- Boil the rice.
- Pour oil in a pan, add some onions and fry them mildly with low flame.
- Add eggs to the above mixture and fry.
- Add salt, pepper, chilli powder to taste.
- Mix the boiled rice to the above mixture.
- Tadaahh, Anda chaaval is ready.

Curry

- First, boil the eggs and fry them in oil with pepper and chilli powder and keep it aside.
- Take a pan and add butter and heat it.
- Add ginger-garlic paste & onions to the melted butter and sauté until they turn into brown.
- Add tomato puree to the fried onions and heat until the raw smell of tomatoes wears off.
- Add some water if you want the curry to be liquid. (optional)

- Add pepper, salt, chilli powder, garam masala, cumin powder, coriander powder to taste.
- Add spices for flavour.
- Add the fried eggs to the curry.
- Add coriander leaves for taste.
- Tadaahh, Anda makkhan is ready.

Serve the rice with the curry and add a little lemon juice for taste.

(Ps: I am not familiar with the quantity of the ingredients as I am newbie).