

# Basic Indian gravy

Kategorie: Kořenící směsi

Hodnocení: nezadáno

Počet porcí:

Náročnost: lehký

Autor:

## Suroviny

1 tsp ginger paste

0,5 tsp turmeric powder

ugh gravy for a single dish

3 tbsps vegetable/ canola/ sunflower cooking oil

2 large onions cut into quarters

2 medium tomatoes cut into quarters

2 tsps coriander powder

2 tsps garlic paste

1 tsp red chilli powder (reduce quantity if you want less heat)

1 tsp cumin powder

Most gravied Indian dishes have certain ingredients in common, so preparing and storing one when you have some spare time is a great idea. That way when you`re ready all you do is add the meat or veggie to the gravy and cook through! This recipe makes eno

## Postup

\* Grind the onion and tomato together in a food processor till you get a smooth paste. Try not to add too much water while grinding.

\* Heat the cooking oil in a medium-sized, heavy-bottomed pan on a medium flame. Add the paste you just prepared. Fry for 5 minutes.

\* Add the ginger and garlic pastes and fry for 2 more minutes.

\* Now add the powdered spices and fry till the oil begins to separate from the masala.

\* Turn off the fire and allow the paste to cool completely (if you`re not using it immediately). Put into a suitable container, label container with date and freeze.

Tip: You can also make this gravy with thinly sliced onions and tomatoes (instead of grinding them into pastes). This makes a gravy with a thinner consistency