

## **Kiwi Korma**

**Serving 4**

### **INGREDIENTS:**

<b>2</b>	<b>Kiwi</b>
<b>15</b>	<b>Cashewnuts</b>
<b>1</b>	<b>medium onion</b>
<b>2</b>	<b>green chillies</b>
<b>1 inch</b>	<b>ginger</b>
<b>6 cloves</b>	<b>garlic</b>
<b>4 tbsp</b>	<b>Oil</b>
<b>1 tsp</b>	<b>cumin seeds</b>
<b>1 ½ tbsp</b>	<b>coriander seeds</b>
<b>½</b>	<b>grated coconut</b>
<b>½ tsp</b>	<b>turmeric powder</b>
<b>1 cup</b>	<b>fresh coriander leaves roughly chopped</b>
<b>½ cup</b>	<b>yogurt</b>
<b>1</b>	<b>medium carrot peeled cut into cubes and boiled</b>
<b>6-8</b>	<b>french beans stringed, cut into diamonds and blanched</b>
<b>7-8 florets</b>	<b>cauliflower, boiled</b>
<b>2 tbsp</b>	<b>Green peas frozen</b>
<b>½ tsp</b>	<b>Garam masala powder</b>
	<b>Salt to taste</b>
	<b>Fresh mint (pudina) a few sprigs // Red capsicum for garnish</b>

### **PREPARATIONS:**

- *Slice onion and finely chop green chillies, ginger and garlic cloves. Heat 2 tbsp oil in a non stick pan. Add cumin seeds and coriander seeds and saute till fragrant.*
- *Add onion, green chillies, ginger and garlic and sauté till onion becomes translucent. Add coconut, turmeric powder and coriander leaves and mix well.*
- *Switch off the heat and transfer the mixture into a mixer jar. Add yogurt and grind into a smooth paste. Transfer into a bowl. Roughly chop the kiwis and grind into a purée.*
- *Heat the remaining oil in another non stick pan. Add the coconut-coriander paste and saute for 5-6 minutes. Add the kiwi pulp, cashewnuts, carrot, French beans, cauliflower, green peas and mix.*
- *Add 3 cups water, garam masala powder, salt and mix well. Bring it to a boil and cook till the gravy thickens.*
- *Transfer into a serving bowl, garnish with a mint sprig and few strips of red capsicum. Serve hot.*