

GATTE KA SAAG

Ingredient	Quantity	Unit
For the Gatte		
Gram Flour	250	Grams
Turmeric	3	Grams
Salt	To	Taste
Fennel Seeds	5	Grams
Coriander Seeds (Crushed)	5	Grams
Coriander Powder	5	Grams
Mustard Oil	50	ML
Whey Water	150	ML
For The Curry		
Gram Flour	150	Grams
Curd	1000	Grams
Sunflower Oil	100	Grams
Cumin (Whole)	10	Grams
Coriander Seeds (Crushed)	5	Grams
Carom Seeds	10	Grams
Red Chillies (Whole)	5	Grams
Chopped Onion	100	Grams
Salt	To	Taste
Degi Chilli Powder	10	Grams
Turmeric	5	Grams
Chopped Green Chilli	05	ML
Chopped Ginger	15	Gram
Chopped Garlic	15	Grams

Method:

- For the Gatte, combine all the dry ingredients in a bowl, add the whey water and mix.
- For the dough into large cylinders and then cut them into small cylinders of 2 cm each
- Now in a pan, boil water and put the dumplings to poach and remove after 2 minutes.
- Now, heat oil in a pan and flash fry them just to make the dumplings crisp and let it rest.
- For the curry, whip together curd and gram flour along with red chili powder and turmeric.
- Cook till the raw flavor of the curd is gone
- Heat oil, add whole red chillies, whole cumin, coriander and carom seeds, once they crackle, add the chopped garlic, ginger and onion sauté till translucent, and add the kadhi mixture
- Bring to a gentle boil once the oil comes on top.
- Serve hot with rice.