



Ingredients

- g Kohila
- g Ginger and garlic paste
- g Roasted curry powder
- 1/2 1/2 tsp Chilli Flakes
- 1/4 1/4 tsp Turmeric powder
- g Gram Flour
- tsp Pepper
- Leafs Curry Leaves
- Capsules Green chilis
- Mediums Egg Yolk
- tsp Vegetable oil
- g Onion
- g Ginger and garlic paste
- slices Ginger Paste
- Leafs Curry Leaves
- Capsules Green chilis
- Mediums Cardamom
- g Cinnamon
- tsp Roasted curry powder
- tsp Chilli Flakes
- 1/4 1/4 tsp Turmeric powder
- g Tomatoes
- packet MAGGI Rasa Musu
- g MAGGI coconut milk powder
- g Kohila

Instructions

1. Heat oil in a pan.
2. Add onion, garlic, ginger, curry leaves, green chilli, cardamom, cinnamon, rampe and saute.
3. Add curry powder, chilli powder, turmeric powder, MAGGI Rasamusu and continue for 2 min more.
4. Add tomatoes and stir till mashed, add MAGGI Coconut Milk and stir while cooking to avoid the milk getting curdled on low fire.
5. At last, add the kohila leaves cut in to strips and add the kohila balls into the gravy and cook for a minute on low fire .
6. Serve hot with rice.

Nutrition

Carbohydrates	46.73 g
Energy	721.38 kcal
Fats	55.04 g
Fiber	13.13 g
Protein	12.71 g
Sodium	489.71 mg
Sugars	13.97 g

⌚ 27 Minutes
⊕ 4 Portions