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Cashew Base Curry with Shrimp

Shrimp
Plain Yogurt 150cc
Onion 300g
Raw cashew nuts 50g
Water 500cc
Vegetable oil 60cc
Turmeric powder $\frac{3}{4}$ t
Coriander powder 3t
Cumin powder 2t
Cayenne powder 1t
Garam Masala $\frac{3}{4}$ t
Salt to taste
Ketchup 2t

Cut the Onion pole to pole into fine slices
Heat salad oil and fry onion until it browns

In a blender or food processor blend the cashew nuts as fine as possible and set aside.
Now mix onion, yogurt, water and then cashew nuts in the blender.

Pour the blended mixture in your pan with the spices and cook on low heat for 15 minutes then add shrimp and cook until almost done then add ketchup. Cook until shrimp are cooked through.

Serve with hot rice.

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Gajar-Ka-Halva (carrot dessert)

400 gm carrot coarsely
grated
800 cc milk
60 gm sugar
80 cc vegetable oil
4-6 cardamom pods
roughly crushed
1 or 2 tablespoons of
coarsely chopped raw pis-
tachios

In a heavy sauce pan, boil grated carrot, milk and sugar on medium heat for about 45 minutes or until the milk is absorbed. Stir occasionally.

Heat salad oil in a sauté pan then add carrot mixture and cook, stirring constantly for about 10-15 minutes. Do not let it burn on the bottom. Remove from heat and add cardamom. Put this mixture on a plate and form into a cake shape. Top with the pistachios. This can be served warm or cold. In India this dessert is sometimes garnished with an edible silver leaf.