

Malai Kofta

- 1-1/2 cups mashed potatoes
- 12 ounces [paneer cheese](#) [1], minced or grated
- 1/2 cup fresh minced cilantro
- 3 teaspoons cumin seed
- 1-1/2 teaspoons salt
- 4 minced jalapenos
- oil for deep frying
- 1/4 cup flour, plus 2 teaspoons
- 4 tomatoes, diced
- 2 to 3 tablespoons of minced ginger
- 1/4 teaspoon asafetida powder
- 2 tablespoons of coriander
- 1 teaspoon of turmeric
- 1/2 teaspoon of chipotle powder
- 1/2 cup heavy cream
- 1/2 teaspoon [garam masala](#) [2]

Combine the potatoes, the paneer, 1/4 cup of the cilantro, 1 teaspoon of the cumin seed, 1/2 teaspoon of the salt and 2 of the minced jalapenos. Knead until thoroughly combined. Form into about 30 separate inch-diameter balls.

Heat the oil to 340 degrees.

Combine 1/4 cup of flour with a half cup of water, and whisk until thoroughly combined. Dip each ball into the flour-water mixture, and put into the deep fryer (fry no more than 5 to 10 at a time). Remove the koftas after a few minutes, when golden-brown. Drain on paper towels and leave aside.

Use a blender to puree the tomatoes, 2 of the minced jalapenos and the minced ginger.

Put about 1/4 cup of oil into a medium pan. Once heated enough that a drop of water jumps when sprinkled in, add 2 teaspoons of cumin seed and the asafetida powder. Add in the tomato puree, the coriander, the turmeric and the chipotle powder. Cook for a few minutes.

Whisk 2 teaspoons of flour into the heavy cream. Add about 1-1/2 cups of water. Add to the gravy mixture. Stir, cover and cook over a medium heat for 7 to 8 minutes.

Add a teaspoon of salt, 1/4 cup of the cilantro and the garam masala to the gravy. Cook for another minute, until the gravy just starts to bubble. Remove from the heat.

Put the precooked koftas into the gravy. Stir gently, until the koftas have puffed up to about 1-1/2

inches across.

Serve immediately, with rice ^[3] and nan.

Serves: 4 to 5

Preparation time: about 90 minutes

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