

Vegan Kofta Curry

- oil for deep frying, plus a couple tablespoons
- 1-1/2 teaspoons cumin seed
- 1-1/2 teaspoons salt
- 2 tablespoons of minced ginger
- 3 tablespoons minced cilantro
- 4 minced jalapenos, without seeds
- 2-3/4 cups shredded cabbage, uncooked
- 7/8 cup chickpea flour
- 3 tomatoes, diced
- 1/8 teaspoon asafetida powder
- 1/4 cup flour, plus two teaspoons
- 1/4 teaspoon asafetida powder
- 1 tablespoon of coriander
- 1/2 teaspoon of turmeric
- 1/2 teaspoon of chipotle powder
- 1 tablespoon sugar

Heat the oil to 340 degrees.

Combine 1/2 teaspoon cumin seed, 1 teaspoon salt, a couple teaspoons of minced ginger, 1 tablespoon of minced cilantro, 2 minced jalapenos, 2 cups of shredded cabbage and 3/4 cup of chickpea flour. Knead until thoroughly combined. If too dry, add just a little water. Form into about 15 separate inch-diameter balls.

Place each ball 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, and 1-1/2 tablespoons of minced ginger.

Put about 2 tablespoons of oil into a medium pan with a cover. Once heated enough that a drop of water jumps when sprinkled in, add 1 teaspoon of cumin seed, 1/8 cup chickpea flour and the asafetida powder. After a couple minutes, add in 3/4 cup of shredded cabbage and 2 minced jalapenos.

Cook another couple minutes. Then add in the tomato puree, the coriander, the turmeric and the chipotle powder. Cook for a few minutes over medium-high heat. Add in 2 cups of water, a 1/2 teaspoon of salt and a tablespoon of sugar.

Add the koftas to the gravy mixture. Stir, cover and cook over a medium heat for 7 to 8 minutes.

Add 2 tablespoons of cilantro, stir in, and turn off the heat.

Serve immediately, with rice ^[1] and nan.

Serves: 3

Preparation time: about 90 minutes

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