

DAHI KE KEBAB

is a traditional recipe of Awadh



INGREDIENTS

250 grams Hung curd
6 Tbsp Gram flour
Salt to taste
2 Tsp Red chilli powder
(optional)
1 Tsp Cardamom powder
¼ Tsp Cinnamon powder
¼ Tsp Clove powder

For filling

1 Tbsp Cashewnut, chopped
1 Tsp Pistachios, chopped
1 Tsp Almond, chopped
1 Tsp Ginger, chopped
1 Tsp Green chilli, chopped
1 Tsp Fresh
coriander leaves, chopped

Refined flour to dust
1 Tbsp Refined oil



METHOD

1. In a bowl, add hung curd, gram flour, red chilli powder, cardamom powder, cinnamon powder and clove powder and salt and mix well.

Prepare a dough.

2. In a separate bowl, add chopped cashewnuts, pista, almond, ginger, green chilli and coriander and mix well. Keep aside.



METHOD

3. Divide dough into small portions and fill each portion with the prepared mixture.

4. Dust each piece with refined flour.

5. Heat a non-stick pan, and heat oil in it. Now shallow fry all prepared portions, till golden brown.

6. Serve and enjoy while it's piping hot.

