



Hara Dana Methi Bait GATTA CURRY

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A decorative background featuring a wooden surface with a pile of spices in the top right corner. The spices include bright green fresh coriander leaves, vibrant red chili powder, and bright yellow turmeric powder. The text is written in a black, elegant script font.

Ingredients For Gravy

ONION (SLICED) – 150 GMS

TURMERIC POWDER – ½ TEASPOONS

RED CHILLI POWDER – 2 TEASPOONS

CORIANDER POWDER – 3 TEASPOONS

PURE GHEE – 3 TABLESPOONS

GINGER-GARLIC (PASTE) – 1 TABLESPOON

CURD – 75 GMS

FRESH CORIANDER LEAVES – 5 SPRIGS

SALT – TO TASTE

Ingredients For Gatta

GRAM FLOUR (BESAN) – 250 GMS

RED CHILLI POWDER – 2 TEASPOONS

TURMERIC POWDER – 1 TEASPOON

SALT – TO TASTE

GREEN FENNEL SEEDS – 1 TEASPOON

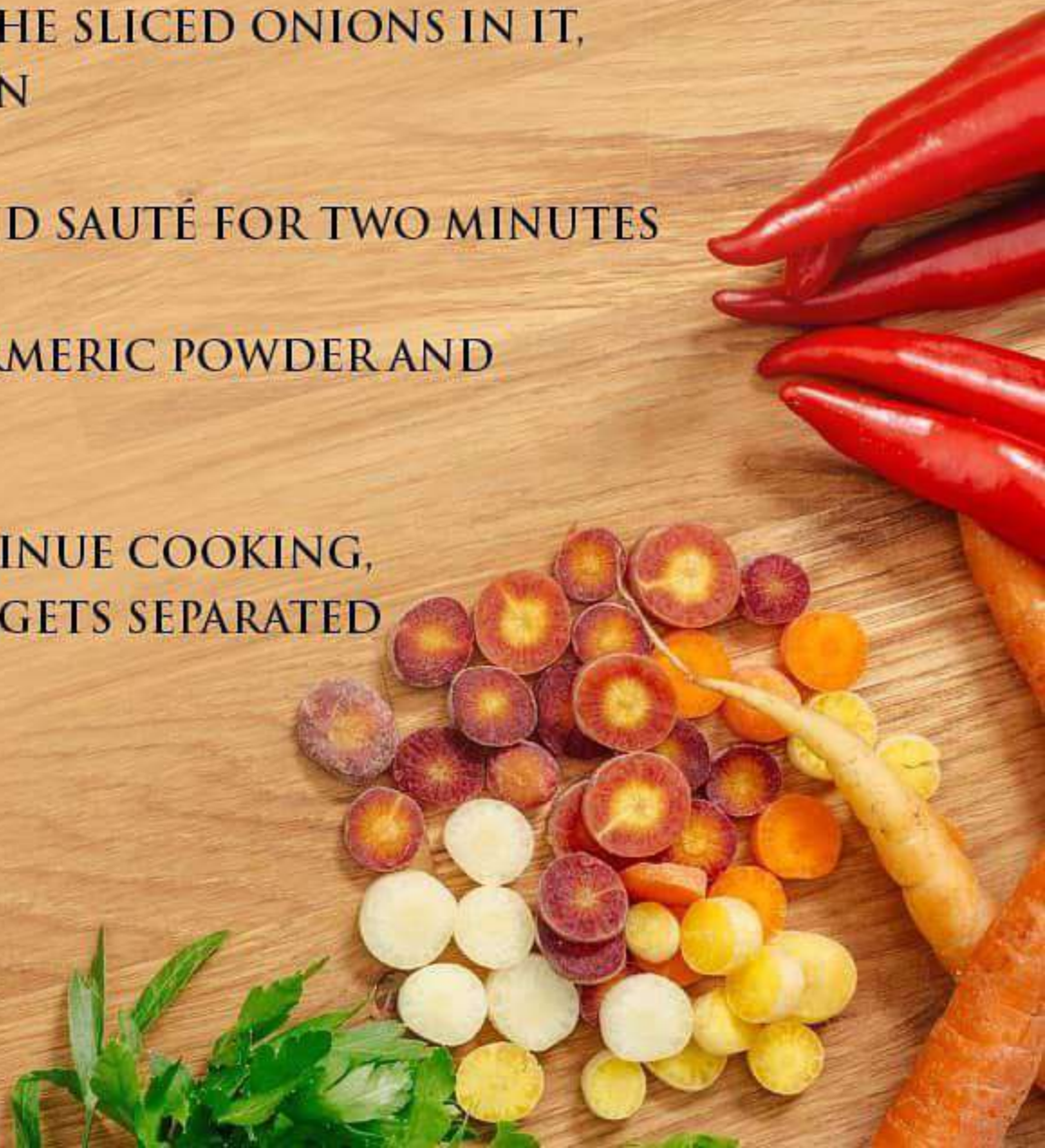
CUMIN SEEDS – ½ TEASPOON

HUNG CURD – 100 GMS

REFINED OIL – 2 TABLESPOONS

Method

1. MAKE A TIGHT DOUGH USING ALL THE INGREDIENTS FOR GATTA. ROLL IT IN A CYLINDRICAL SHAPE, CUT INTO SMALL PIECES AND POACH IN WATER FOR 20 MINUTES. STRAIN AND KEEP ASIDE
2. HEAT PURE GHEE AND SAUTÉ THE SLICED ONIONS IN IT, TILL IT BECOMES GOLDEN BROWN
3. ADD GINGER-GARLIC PASTE AND SAUTÉ FOR TWO MINUTES
4. ADD RED CHILLI POWDER, TURMERIC POWDER AND CORIANDER POWDER TO IT
5. ADD BEATEN CURD AND CONTINUE COOKING, ADD WATER AND COOK TILL OIL GETS SEPARATED FROM THE GRAVY



Method

6. ADJUST SEASONING USING SALT

7. SIMMER POACHED DUMPLINGS (GATTA) IN THE GRAVY

8. SERVE HOT

CHEF'S NOTE:

A traditional Rajasthani recipe, gatta curry is both filling and nutritious. Serve the dish hot, garnished with coriander leaves to add a dash of freshness.

