



KUMBALA CURRY

By Chef Ravi C
amã Stays & Trails, Coorg.





INGREDIENTS

250gm pumpkin, cut in to cubes.
Retain the skin

1 large onion, finely sliced

2-3 cloves of garlic,
finely chopped

2 green chili, according to
your tolerance of spice

A bunch of Curry leaves

1 tbsp Mustard Seeds

1/2 tsp turmeric powder



INGREDIENTS

1/2 tsp chilli powder

1/2 tsp coriander powder

1/2 tsp Cumin seed

Salt to taste

1 tsp jaggery/sugar

2-3 tsp oil

2 tbsps Grated coconut

Chopped coriander leaves



METHOD

1. Heat the oil in a deep pan, and add mustard seeds.
2. Once the seeds crackle, add the curry leaves, cumin seeds and garlic. Sauté until garlic begins to change color.
3. Add the onions and green chilli and fry until the onion begins to brown.
4. Add pumpkin cubes and add remaining spices with grated coconut. Stir to mix and add a cup of water and salt to taste.
5. Cook until the pumpkin is tender. Add jaggery and stir well.
6. Sprinkle chopped coriander leaves and serve hot!