



# Cooking with OFS



<b>Recipe</b>	Vegetable Korma
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 <b>For # people</b>	12 people	 <b>Cooking time</b>	60 minutes
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## INGREDIENTS

<ul style="list-style-type: none"><li>• Carrot loose: 2no.</li><li>• French beans: 200 grams</li><li>• Cauliflower: 1 small</li><li>• Potatoes: 4 nos.</li><li>• Peas: 100 grams</li><li>• Ginger: 20 grams</li><li>• Garlic: 20 grams</li><li>• Coriander leaves: 1 small bunch</li><li>• Green chillies: 2 nos.</li><li>• Onion: 1 no.</li><li>• Curry leaves: 4-5 leaves</li></ul>	<b>Dry Ingredients:</b> <ul style="list-style-type: none"><li>• Cumin Seeds: 2 tsp</li><li>• Turmeric: 2 tbsp</li><li>• Coriander Powder: 2tbsp</li><li>• Salt: 20 grams</li><li>• Coconut milk can: 2 small or 1 medium</li><li>• Sugar: 2 tsp</li><li>• Garam masala: 2 tsp</li><li>• Black Peppercorns:</li><li>• 1 tsp Oil: 50 ml</li></ul>
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## DIRECTIONS

<ul style="list-style-type: none"><li>• Wash all the vegetables 2-3 times in a clean water</li><li>• Cut onion, ginger and garlic finely.</li><li>• Finely chopped coriander leaves and keep aside</li><li>• Slit green chillies</li><li>• Peel potatoes and carrots and cut length wise</li><li>• Take the thread out from French beans and 2 cm length wise</li><li>• Cut Cauliflower into big pieces</li><li>• Heat oil on a slow flame, add cumin seeds, black peppercorns, curry leaves and slit green chillies</li><li>• Add chopped onion, garlic and ginger and sauté for few seconds</li><li>• Add all cut vegetables including peas, add salt, turmeric powder, coriander powder, and garam masala and mix everything</li><li>• Cover the pan for a few minutes, until vegetables leave water.</li><li>• When vegetables are half done take it out from the flame and then add coconut milk and sugar.</li><li>• Put it on the flame and cook for another 3-4 mins.</li><li>• Finally finished with chopped coriander</li></ul>
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## NOTES

Equipment requires:

- Knife, Chopping board, Colander, Large size pot, big spoon
- About the recipe background:
- Vegetable korma is a creamy, fragrant Indian curry made with mixed vegetables simmered in a rich sauce made with coconut milk.
- Serving suggestions: Vegetable korma is typically served hot and garnished with fresh cilantro. It pairs well with steamed rice or pulao or Indian bread.