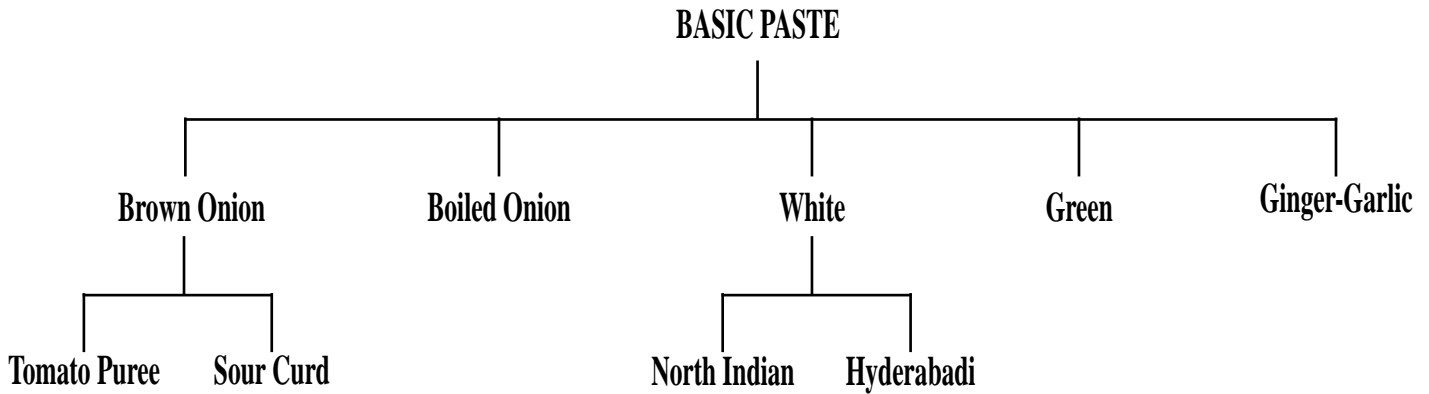


INDIAN BASIC PASTE & GRAVY

Definition of Gravy - It is a liquid mixture may thickened or without thickening prepared along with the main ingredients and flavoured with Indian spices and garnished with Indian herbs.



1. Brown Onion Paste - Major ingredients to get a brown onion sour curd base paste are golden fried onion and sour curd. Mix it well and pass it through the liquidiser to get the paste.

Major ingredients to get a brown onion tomato puree base paste are golden fried onion and tomato puree. Mix it well and pass it through the liquidiser to get the paste.

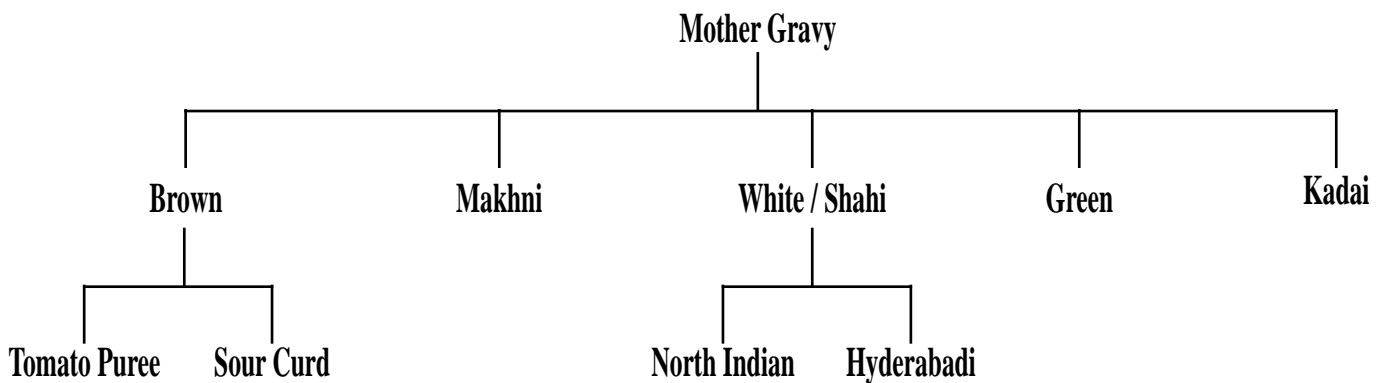
2. Boiled Onion Paste - Boil the onion with bay leaf and strain and pass it through the liquidiser without the bay leaf to get the paste.

3. Green Paste - The major ingredients are Spinach, Coriander Leaves, Green Chilly, Anar Dana (optional). Blanch the spinach and chop it with coriander leaves, mint leaves and green chilly. Pass chopped spinach, coriander leaves, mint leaves and anar dana through liquidiser to get the green paste.

4. White Paste - Major ingredients for North Indian white paste are Cashew Nut, Chirmagaj, Poppy Seeds and Coconut. Make paste of all nuts separately and take out the milk. Grate coconut and take out the milk.

Major ingredients for Hyderabadi white paste are Chiranjee, Peanuts, White Sesame Seeds and Coconut. Make paste of all nuts separately and take out the milk. Grate coconut and take out the milk.

5. Ginger Garlic Paste - The major ingredients are ginger and garlic. Peel, cut into small pieces and pass it through the liquidiser. General ratio for ginger : garlic = 2:1.



A) Brown Gravy - This gravy is obtained from the brown paste only and has to be dark brown in colour.

Procedure :

1. Heat the oil.
2. Add some ginger garlic paste and fry them nicely.
3. Add brown paste.
4. Add the red chilly, coriander, cumin and turmeric powder and some water. Boil by proper stirring.
5. Season it with salt and sugar.
6. Flavour it with hot spice powder and pure ghee.

- B) White or Shahi Gravy** - This gravy is obtained from the boiled onion and white paste. Has to be white in colour.

Procedure :

1. Heat the oil.
2. Add some ginger garlic paste and fry them nicely.
3. Add boiled onion paste and cook it.
4. Add the milk of all nuts paste and coconut milk and boil it until it thickens.
5. Season it with salt and white pepper powder and flavour with hot spice powder.

- C) Green Gravy** - Obtained from green paste and has to be green in colour.

Procedure :

1. Heat the oil.
2. Add some ginger garlic paste and fry them properly.
3. Add sliced onion and fry till golden brown.
4. Add the 3/4th portion of the green paste and cook it properly.
5. Season it with salt and flavour with hot spice powder.
6. Add the rest of the green paste to maintain the colour and heat it for few moments.
7. Flavour with pure ghee.

- D) Makhni Gravy** - This is tomato base gravy. Due to its style of preparation and the consistency, we call it as Makhni Sauce.

Procedure :

1. Heat the oil.
2. Add small cardamom, cinnamon, chopped ginger and garlic and cook it nicely.
3. Add chopped tomatoes and bay leaves.
4. Put water and boil it.
5. Strain and pass the solid part through the liquidiser.
6. Add the liquidised part into the previously strained liquid.
7. Boil and add butter and double cream.
8. Add honey, season nicely till its consistency & get chrome-yellow gravy.

- E) Kadai Gravy** - Has to be orange red in colour. Obtained from brown paste. Flavoured with broiled whole spices powder commonly known as khara masala.

Procedure :

1. Prepare the khara masala.
2. Heat the oil.
3. Add some ginger garlic paste and fry them properly.
4. Add the brown paste and cook them.
5. Add khara masala strained.
6. Season with salt and sugar.
7. Flavour with pure ghee.