

CURRY LEAF

Curry leaf thokku

Ingredients

Fresh and tender curry leaves (100g)
Whole black pepper (5g)
Cumin seed (2g)
Garlic (10g)
Ginger (10g)
Asafoetida (1g)
Tamarind (5g)
Green chillies (2g)
Gingelly oil (100 ml)
Salt (To taste)

Methods of Preparation

Selecting the fresh tender green curry leaves
↓
Cleaning is done
↓
Grinding the ingredients into smooth paste
↓
Cooking is done by constant stirring (3 mts)
↓
Added the tamarind water & cooking is continued (3 mts)
↓
Mixing gingelly oil little by little while cooking
↓
Cooking is continued the contents becomes
thick and slightly coarse paste
↓
Added asafoetida and salt
↓
Cooling the contents
↓
Packing and storing at room and refrigerated temperature

Curry leaf pulse powder – idlimix

Ingredients

Curry leaf powder (100g)
Red gram dhal (50g)
Bengal gram dhal (50 g)
Black gram dhal (50 g)
Red chillies (10 g)
Pepper (2 g)
Asafoetida (1 g)
Salt (To taste)

Methods of Preparation

Preparing the curry leaf powder
↓
Roasting all the ingredients separately
↓
Grinding all the roasted ingredients into a fine powder
↓
Mixing thoroughly (curry leaf powder, pulse powder and salt)
↓
Packing is done and stored at room and refrigerated temperature

Curry leaf powder incorporated

Biscuits

Ingredients

Maida (85 g)
Curry leaf Powder (15g)
Butter (40g)
Baking powder (1 g)
Green chillies (2g)
Ginger (1 g)
Salt (1.5 g)
Sugar (50 g)

Methods of Preparation

Mixing all the ingredients thoroughly in a container
↓
Spreading and rolling all dough as chappathi from and size
↓
Cutting the dough with biscuit cutter into different shapes
↓
Baking in oven at 240°C for 7-10 mts