

### Ingredients

-  ½ cup of oil
-  1 cup onion pureed
-  1 tbs ginger garlic paste
-  1 cup pureed tomatoes
-  ½ tbs red chili powder
-  1 ½ tsp coriander powder
-  ¼ tsp turmeric powder
-  ¼ tsp cumin powder
-  4 LOHMANN eggs
-  1 ½ tsp salt or to taste
-  ½ cup yoghurt
-  3 - 4 green chilis
-  2 tbs coriander green
-  1 tsp whole spices powder

## NARGISI KOFTA

- 1** Put ½ cup of oil in a pan
- 2** Add 1 cup onion pureed and cook for 2 minutes
- 3** Add ginger garlic paste and saute.
- 4** Then add pureed tomatoes, red chili powder, coriander powder, turmeric powder, cumin powder and salt.
- 5** Mix and cook until oil separates



- 6** Then add ½ cup yoghurt
- 7** Cover the pan and cook for 6 - 8 minutes
- 8** Put in mince gg balls, green chilis, green coriander and whole spices powder
- 9** Cover the pan and cook on low flame for 10 - 12 minutes



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