

KERALAN KARAVAN 15-MINUTE CURRY BASE

— ❁ — SERVES 4 — ❁ —

INGREDIENTS

CURRY BASE

- 150g Crispy fried onions
- 1 Medium ripe tomato
- 2 tbsp Tomato paste
- 2 tbsp Fresh ginger-garlic paste
- 15 Cashews soaked in hot water
- 1 Green chilli
- Handful Fresh coriander stalks
- 150–200ml Hot water

SPICE SLURRY

- 1 tbsp Coriander powder
- 1 tsp Cumin powder
- 1 tsp Kashmiri chilli powder
- ½ tsp Turmeric powder
- ½ tsp Black pepper powder
- To taste Salt
- 2–3 tbsp Water
- 1 tsp Oil

TO FINISH / GARNISH

- Small handful Fresh coriander chopped
- Optional Kasuri methi
- Optional Butter or coconut milk

METHOD

STAGE 1 – THE BLENDER CHEAT



Add the fried onions, tomato, tomato paste, ginger-garlic paste, cashews, green chilli, coriander stalks, and hot water into a blender. Blend until smooth and silky.

STAGE 2 – PREPARE THE SPICE SLURRY



In a small bowl mix the coriander powder, cumin powder, chilli powder, turmeric powder, black pepper powder, and salt. Add the water and 1 tsp oil to create a smooth loose paste. This helps protect the spices from burning and gives a smoother curry.

STAGE 3 – BHUNA



Heat oil in a pan over medium heat. Add the blended curry base and cook for 3–4 minutes until slightly darker in colour. Add the spice slurry and continue cooking for another 2–3 minutes, stirring continuously until glossy and aromatic and the oil starts separating around the edges.

STAGE 4 – FINISH



Add your chosen protein or vegetables and cook until done. Adjust consistency with a splash of hot water if needed. Finish with fresh coriander and optional kasuri methi, butter, or coconut milk.

CHEF NOTES

- ❁ Tomato paste gives instant depth and colour while keeping the recipe fast.
- ❁ The spice slurry prevents dry spices from burning during the bhuna stage.
- ❁ This curry base can be refrigerated for up to 3 days or frozen for future curries.
- ❁ Perfect with basmati rice, naan, paratha, or loaded fries.

*Indian cooking doesn't need to be complicated –
it just needs confidence.*

ANDA GHOTALA BHURJI MASALA

The Ultimate Street-Style Fusion Masterpiece



PREP TIME
10 MINS



COOK TIME
15 MINS



SERVES
3-4 PEOPLE



HEAT LEVEL
MEDIUM

INGREDIENTS

AROMATICS & VEGGIES

- Fresh Green Garlic (Chopped) ½ Cup
- Ginger-Garlic-Chili Paste (Pounded) 1 tbsp
- Onion (Finely Chopped) 1 Med
- Tomato (Finely Chopped) 1 Med
- Green Chilies (Fine Chopped) 2-3
- Coriander Leaves (Chopped) ¼ Cup
- Curry Leaves 10-12
- Lime Juice 1 tbsp

SPICES & MASALA

- Turmeric Powder ¼ tsp
- Kashmiri Red Chili Powder 1 tsp
- Coriander Powder 1 tsp
- Cumin Powder ½ tsp
- Garam Masala ½ tsp
- Black Pepper Powder ½ tsp
- Salt To Taste

THE EGGS

- Eggs 6 Large
- Milk / Water 2 tbsp
- Salt Pinch

TO COOK

- Oil / Butter / Ghee 2-3 tbsp



*Street food soul,
home cooked heart.*



METHOD

- 1 PREP THE EGGS**
In a bowl, whisk eggs with milk (or water) and a pinch of salt. Keep aside.
- 2 AROMA BASE**
Heat oil/butter/ghee in a heavy pan on medium heat. Add fresh green garlic, ginger-garlic-chili paste and curry leaves. Sauté for 1-2 minutes until fragrant.
- 3 ONION TIME**
Add chopped onions and sauté until soft and translucent. This builds the sweet base.
- 4 TOMATO & CHILIES**
Add green chilies and tomatoes. Cook until tomatoes turn soft and mushy. The oil will start to separate.
- 5 SPICE MAGIC**
Add turmeric, red chili powder, coriander powder, cumin powder, black pepper and salt. Mix well and cook for 1-2 minutes until the masala is well combined and smells amazing.
- 6 EGGS IN**
Pour in the whisked eggs. Let it sit for 5-10 seconds. Then gently scramble using a spatula.
- 7 THE PERFECT SCRAMBLE**
Cook on medium heat, stirring occasionally, until the eggs are soft, creamy and cooked but still moist. Do not overcook.
- 8 FINISH & SERVE**
Add garam masala, lime juice and chopped coriander. Give it a final mix. Taste and adjust salt. Serve hot with pav, toast or paratha. Street style!

CHEF'S TIPS

- Fresh green garlic is the secret hero here – don't skip!
- Cook eggs on medium heat for soft, juicy texture.
- A squeeze of lime at the end lifts all the flavours.

SERVE WITH



BUTTER
PAV



TOAST



PARATHA

Best enjoyed hot, messy and with love!

NOTES