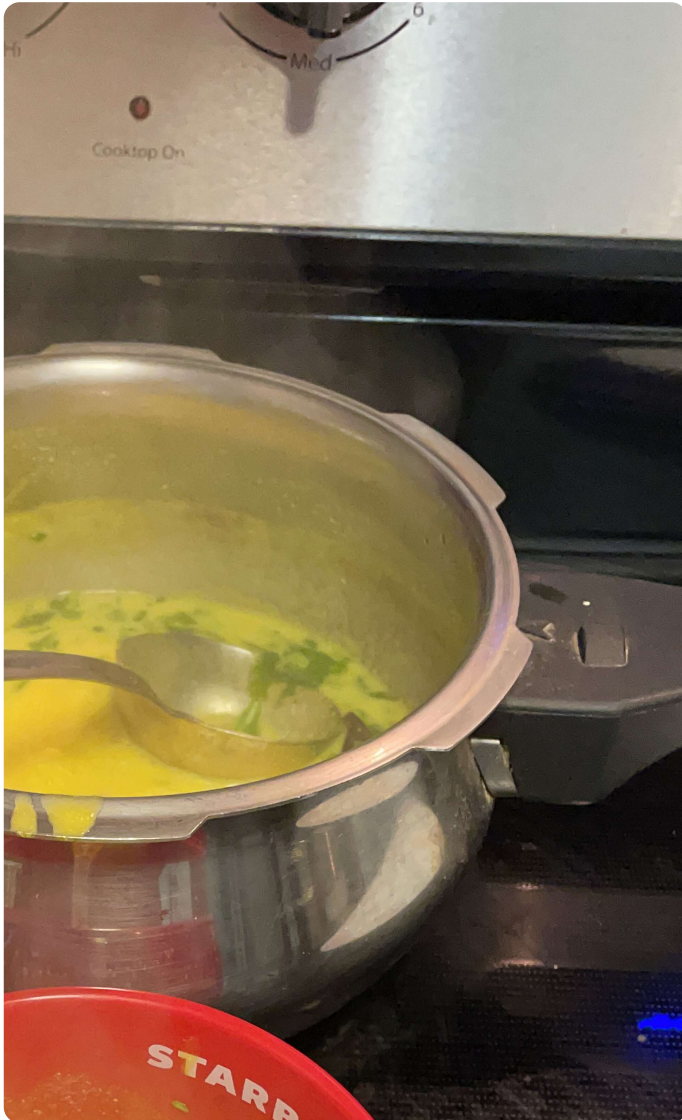


Gujarati Kadhi

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Gujarati kadhi is more watery than Punjabi kadhi and I love it I particularly like the sweetandsour flavor that is typical of Gujarati cooking This kadhi is great to eat with plain rice or khichdi

Ingredients

- - 4 cups water - 2 cups plain yogurt - 2 tablespoons chickpea flour (besan) - 4 green chile peppers
- halved lengthwise - 1 tablespoon minced fresh ginger root - 1 tablespoon white sugar
- or to taste - ½ teaspoon ground turmeric - salt to taste - 1 tablespoon vegetable oil - 1 tablespoon ghee - 2 dried red chile peppers
- broken into pieces - 1 sprig fresh curry leaves - ½ teaspoon cumin seeds - ½ teaspoon mustard seed - 1 pinch asafoetida powder - ¼ cup chopped cilantro leaves

Instructions

1. Mix together water
2. yogurt
3. and chickpea flour in a large saucepan until smooth; add green chile peppers
4. ginger
5. sugar
6. turmeric
7. and salt. Bring to a boil
8. then immediately reduce heat to low and simmer for 5 to 10 minutes. Make tadka: Heat together oil and ghee in a small skillet over medium heat. Fry dried red chile peppers
9. curry leaves
10. cumin seeds
11. mustard seed
12. and asafoetida powder in hot oil-ghee mixture until seeds splutter. Stir tadka into yogurt mixture in the saucepan. Mix in cilantro and serve hot.