

PHOLOURIE AND KURHI

You will need:

- ✓ 2 cup soaked and ground split peas
- ✓ 1 clove garlic
- ✓ 1 ½ tsp CHIEF salt
- ✓ CHIEF black pepper
- ✓ 2 tsp CHIEF curry powder
- ✓ 1 tsp CHIEF saffron powder
- ✓ 2 tsp Baking powder
- ✓ ½ cup flour
- ✓ Water
- ✓ Pepper to taste

How to Prepare:

1. Mix ground split peas and all other ingredients but water
2. Add enough water to make a thick batter
3. Taste for salt and black pepper
4. Heat oil in a large heavy pot until a cube of bread brown in 40 seconds
5. Drop batter by teaspoonful and cook until slightly brown drain and break one open. If too dry add more water to mixture, if batter is thin add more flour

KURHI

1. To make kurhi take ½ cup of pholourie mixture and add 1 ½ cup water to it
2. Heat 2 tbsp. oil in a pot, add 1 tbsp. curry mixed in ¼ cup water and allow to cook for 2 minutes
3. Pour in peas and water mixture and cook until thick , stirring constantly
4. When thick, taste for seasoning. Add pholourie and cover until ready to serve. Use on rice

Tip: Pholourie is also nice served in yoghurt with chopped sprig onions in it