**KOFTA BITES WITH GRAVY**

**Ingredients ( For Kofta Balls)**

**Potatao medium size – 2 Salt – According to taste**

**Red capsicum – 1 Red chilli Powder – 1/4th tsp**

**Yellow capsicum – 1 Daniya Powder – 1/2 tsp**

**Cabbage – 1/4th piece Garam masala – 1/4th tsp**

**Cauliflower – 100 gm Cornflour & Maida – 1:1 ratio**

**Carrots – 3 Oil for cooking**

**Peas – 100 gm**

**Beans – 50 gm**

**Paneer – 50 gm**

**Recipe**

**First boil the potatao and then peel it and after that mesh it. Then boil the Beans , Peas and combine with the boiled potatao . Then grade all the vegetables and remove excess water from it . Combine grated vegetables mixture with boiled potatao mixture and also add paneer, spices, cornflour, maida in it and make small balls of it . Fry the balls in oil .**

**Ingredients ( For Gravy)**

**Tomato – 250 gm Ginger – 1 small piece**

**Green chilli – 2 Khoya – 50 gm**

**Salt – Acoording to taste Red chilli powder – 1/4th tsp**

**Daniya Powder – 1/2 tsp Garam masala – 1/4th tsp**

**For garnishing – Cream and Green Corriander**

**Recipe**

**Cut the tomatoes and grind it with ginger and green chillies . Put the 1 tbsp oil in frypan . Pour the tomato puree and add khoya , spices and mix well in frypan. Add some water in gravy and our gravy is ready . Put the kofta balls in bowl and on top of it pour the gravy . Garnish it with cream and green corrainder.**

**KOFTA BITES WITH GRAVY IS READY**