**Lotus Stem Kofta with Biryani and Lachha Parantha**

Recipe:  
Lotus Stem Kofta with Biryani and Laccha Parantha

Lotus Stem kofta with biryani and lachha parantha is my mother's special recipe. The lipsmacking curry with delicious and innovative koftas are loved equally by young and old.   
  
Ingredients (lotus stem kofta)  
250 g lotus stem  
2 tablespoon basen  
1 teaspoon ginger garlic paste  
1/4 th teaspoon ajwain  
Red chilly powder (according to taste)  
Salt to taste  
Oil for frying

A pinch of meetha soda  
Dry plums(optional)  
  
For gravy:  
1 chopped onion  
6 tomatoes  
1 small stick of dal Cheeni   
1/4 teaspoon jeera  
1-2 green chillies  
1 teaspoon kasoori methi  
1 teaspoon chopped ginger  
1 teaspoon chopped garlic  
1/2 teaspoon garam masala  
A pinch if turmeric powder  
1 teaspoon red chilly powder  
1 tablespoon tomato ketchup  
1-1/2 glass of milk  
50 g butter  
1 tablespoon fresh cream  
Coriander for garnishing   
1 tablespoon ghee  
  
  
Method   
  
Cut the lotus stems vertically into two equal halves. Boil then for 5 mins. After that, wash them in tap water in order to remove the dust. Keep some of the pieces aside and Peel and grate the rest . In a bowl , add besan , ginger garlic paste, salt , ajwain, 1 teaspoon hot oil , red chilly powder and using water prepare a thick batter. Take some batter , put a dry plum in it ( optional) and give it a lollipop shape using the lotus stem kept aside. Like this prepare and dry all the koftas.  
  
For Gravy,  
Take a big wok. Put some oil in it. Add jeera , dalcheeni stick, ginger garlic pieces. After that add onions . Cook it on a medium flame.Let them become golden brown in colour.  
Keep it aside so that it cools down.  
Take tomatoes . Boil them and churn them in a mixture grinder and sieve the matter to prepare a thick tomato pury.   
Now churn the tomato pury and the cooked onions together in the mixture grinder to get a smooth paste.Now take a wok . Add the prepared batter. Add milk , turmeric powder , red chilly powder and salt.cook it fir half an hour on a low flame. After that add tomato ketchup and garam masala.  
Add the ready koftas to this gravy and cook it for 10 more mins. The lotus stem kofta curry is ready. Garnish with fresh cream and kasoori methi.

Ingredients (For biryani)  
1 glass rice  
All seasonal vegetables  
1 teaspoon jeera  
2 tablespoons ghee  
1-2 tejpattas  
1 stick of dal Cheeni  
2-3 cloves   
1-2 ilaichis  
1 big ilaichi  
Few strands if saffron  
2 glasses of water  
1 tablespoon milk  
  
Method   
Soak the rice in water for an hour . Meanwhile mix milk and saffron in a small bowl and keep it aside.Take a thick base wok. Add ghee and all the dry masalas. Also add all the chopped vegeatsbles. Cook it for 10 minutes. Now add soaked rice and water. Cook it on a low flame for 15 mins. Cover it with a lid.  
When the rice is cooked add the milk and saffron mixture to it. Cover it for few minutes.  
The delicious biryani is ready.  
  
Serve the lotus stem kofta curry and biryani with Laccha parantha.