

Pav Bhaji

“Pav Bhaji invokes in me those thoughts about the beats, drums and sounds of Mumbai. Almost like a soundscape.”

- Supriya Nagarajan

Prep Time: 15 mins | Cook time: 40 min | Serves: 4-5

INGREDIENTS

- 1 carrot
- 1/2 cup green peas
- 2 potatoes
- 2 tbsp finely chopped capsicum
- 2 onions
- 1 small piece of ginger
- 3 cloves of garlic
- 1 green chili
- 2 large tomatoes
- 1sp pav bhaji masala
- 1tsp red chili powder
- 1 tbsp vegetable oil
- 2tsp butter + more to taste
- a handful of coriander leaves
- 1/2 tsp lemon juice
- White bread buns



METHOD

- Chop the carrots into small pieces and cook with green peas in a cast iron dish until soft.
- Combine the garlic, ginger and chilli in a blender.
- Boil the potatoes and remove the skin.
- Chop the onions finely.
- Grind the tomatoes, else you can chop them finely too.
- Heat a pan with oil and add the ginger garlic and chilli paste to this.
- Add the onions and saute until pink.
- Add the ground tomatoes.
- Add the pav bhaji masala, red chilli powder and salt to this and saute well.
- When the masala is mixed with the tomatoes, add the cooked carrots, green peas and potatoes.
- Mash it nicely using a potato masher.
- Bring to the boil and add the butter on top.
- In a pan, add the finely chopped capsicum. Saute for 2 minutes until crunchy. and to the bhaji.
- Garnish with coriander leaves.
- Remove from the heat and add the lemon juice.
- Cut a bun in half and fry in butter to taste.
- Serve the pav bhaji generously on top of the bun.

While you eat, listen to
Moods of Madhukauns
from Supriya's album
Posse of Fireflies

