



Madumbi Kebab Pilau

500g Madumbi (Yams)
1 Onion chopped with MINCER
1 tblsp Mint chopped in GRINDER
½ tsp Cummin crushed in GRINDER
1 tsp Green chilli chopped in GRINDER
2 tblsp Coconut chopped with MINCER 3tbl gram flour
1 tsp Ginger / garlic chopped in GRINDER
½ tsp Turmeric
½ tsp Gharum masala
½ tbl Coriander leaves chopped in GRINDER
1 tsp Khus-khus (poppy seeds)
2 tblsp grated cheese in GRINDER

Method:

Wash and boil madumbis until soft. Scrape off skin and mash with MINCER. With GRINDER grind the green chilli, fresh coriander and coconut and poppy seeds. Add this paste to the mashed madumbi together with all the other masalas. Add salt to taste. Shape into balls and if mixture is too sticky, sprinkle with maizena (corn flour). Fill each ball with a little grated cheese. Fry in hot oil, drain and keep aside.

The Rice:

2 Cups rice
1 tsp Cumin
1/3 Cup coconut milk (or plain milk)
½ Cup ghee (oil)
2 Green chillies
1/3 tsp Fine elachi
2 Cup tomatoes (puree with MINCER)
2 Onions
½ tsp Chilli
1tsp Ginger/garlic
1tsp Dhunia/jeero powder
1tsp Fine cinnamon powder
Pinch of fine cloves

Method:

Parboil rice in salted water and drain in colander while a hard kernel can still be felt. Fry sliced onions in ghee/oil and remove half for garnishing. Crush the other half in GRINDER and add it to the rice. Fry spices in the oil in which the onions were fried for half a minute. In a pot put the oil, tomato puree, milk and ginger/garlic. Bring to boil and add the rice. Toss lightly with a spatula then put kebabs in the rice, tossing them around so that they are well covered. Steam for 10 minutes. Garnish with left over onion and a handful of cashew nuts.