

Potato Eggplant Masala

Total Yield: 1 each

Components

Eggplant	Peeled, Diced 1"	1 lb
Salt - Kosher		1 tbsp
Ghee		4 floz
Pepper - Red	Trimmed, Seed- ed cut into Juli- enne	4 oz
Pepper - Green - Choice	Trimmed, Seed- ed cut into Juli- enne	4 oz
Onion - Red	Peeled, Cut into Julienne	4 oz
Garlic Ginger Paste (subrecipe)		2 floz
Paste - Butter Chicken - Pataks		1/4 cup
Tomatoes, Crushed		2 cup
Curry Sauce Base (subrecipe)		2 cup
Water		1 cup
Mustard Seed - Black		1 tbsp
Cumin Seed - Whole		1 tbsp
Fennel Seed - Whole		1 tbsp
Potato - Red - B Count	Cooked, Peeled and Cubed	8 oz
Cream - Heavy 40%		4 floz
Butter - Unsalted		2 oz
Cilantro	Chopped	2 tbsp

Instructions

1. Place the diced eggplant in a bowl and toss evenly with the salt and allow to sit for 30 minutes
2. Rinse the eggplant, pat dry and place on paper towels to absorb any excess water
3. Heat the ghee (salad oil may be substituted) in a large wide pan. Add the whole spices and cook until the seeds begin to pop. Add the dried eggplant and continue to cook until the eggplant begins to brown.
4. Add the peppers and onions and continue to cook for 3-5 minutes until soft.
5. Add the ginger garlic paste and cook for 1 minute ensuring that the paste is evenly distributed.
6. Add the paste and repeat. Ensure that the paste evenly coats the vegetables and begins to cook on the bottom of the pan.

7. Add the tomatoes, curry base and water. Bring to a simmer and cook for 10-15 minutes.
8. Add the cooked potatoes and bring back to the simmer and cook until the potatoes are heated through.
9. To serve, bring the pan back to a boil, add the cream and stir in the butter until melted.
10. Adjust the seasoning with salt as needed
11. Transfer to a serving dish and garnish with the chopped cilantro.

Notes

This best. made the day before and reheated the next day. If so, don't add the garnish until needed. Other vegetables can be substituted such as blanched cauliflower, green beans or peas