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RECIPE

Cheemi Anda – Egg & Peas Masala

Active Time: 45 minutes Total Time: 1 hour minutes

This curry combines fried eggs with slightly crunchy, browned edges, and green split peas al dente, in a delicious, relaxed gravy!

Ingredients

- 1 ½ cups split green peas soaked overnight (or cook for 35 minutes, see below)
- ¾ cup oil for curry
- ¼ - ½ cup oil for eggs
- 4 eggs large; or 6 medium
- 1 cup ground onion
- 3 heaped cups sliced onion
- ¼ level tsp turmeric powder (mix with 2-3 tbsp water)
- 1 tsp red chilly powder, or paprika for no heat (mix with 2-3 tbsp water)
- 1 tbsp garlic paste
- 1 tbsp ginger paste
- 1 ½ tsp salt (or to taste)
- 4-6 whole fresh green chillies
- ½ - 1 cup finely chopped cilantro
- ½ tbsp ghee

BEFORE COOKING: Soak split peas overnight with plenty of water -- the peas will expand. If you forget to soak them, all is not lost! Cook split peas in boiling water seasoned lightly with salt, covered, for 35 minutes, drain and set aside, **before** you go to 1) below.

1. In a wide bottomed cooking pot heat ¾ cup oil and fry sliced onions till they are warm brown.
2. Add ground onion, turmeric paste, ginger and garlic paste, red chilly paste and salt. Fold in well for 3 -4 minutes. Add ½ cup hot water, cover and simmer on low heat for 10 minutes.

3. Uncover the pot and curry, bhoono, or reduce the masala for 20 minutes or until the flavour of turmeric is no longer pungent, and the masala glistens. You must keep adding small quantities of hot water to prevent it from burning, stirring regularly. This is the main element in dish, so take your time getting it right.
4. While you're reducing the masala, fry eggs. Take ½ cup oil in a large skillet --don't skimp on the oil -- and fry eggs on low heat, turning them over easy hard, and try not to break the yolk. The yolk should be round, firm, not runny, and the eggs soft but well cooked, with crunchy edges. Set aside.
5. Wash and drain split peas.
6. Heat 3 cups of water.
7. Fold split peas into the masala and turn for 2 -3 minutes. Add 3 cups boiling hot water. Simmer uncovered on medium heat for 7 minutes.
8. Add eggs gently on the bed of peas.
9. Garnish with cilantro and fresh green chillies, and ghee.
10. Cover and cook on low heat for 6 minutes.
11. Remove from heat to avoid "carry-over" cooking. Peas absorb water, and before reheating, add a dash of water.