

In the Kitchen

By Ila Patel

Spaghetti with Kofta

Serves 4

Ingredients:

For the spaghetti:

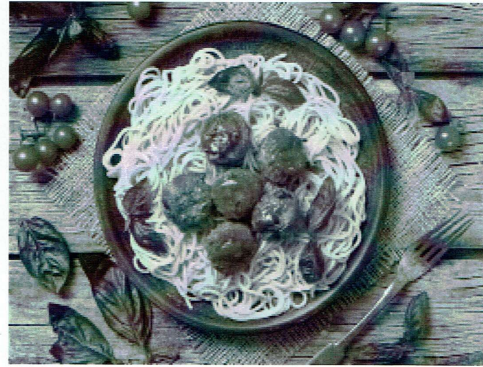
1 cup spaghetti boiled
2 tbsp butter
Salt to taste

For the kofta:

1 cup paneer
4 tbsp plain flour
2 slices bread
4 tbsp fresh curd
1 tsp fresh coriander chopped
3 green chilies chopped
¼ tsp bi-carbonate soda
Salt to taste

For the gravy:

3 pounds tomatoes, big pieces
2 onions, big pieces
2 tsp chili paste
2 tsp ginger paste
½ tea spoon garlic paste
4 tsp sugar
½ cup fresh cream (optional)
½ tsp mixed herbs
2 tbsp oil
salt to taste
oil for deep frying
grated cheese for garnishing



Directions:

Melt butter, add spaghetti and salt and cook until done. Keep warm. Cook tomato and onion with ½ cup of water for 10 minutes and strain.

Heat oil in a pan, add tomato sauce and remaining ingredients for gravy. Cook until it thickens slightly. Add cream after gravy is cooked.

Soak bread slices in curd for 5 minutes.

Mix all ingredients for kofta and knead into soft dough. Make small balls and fry in hot oil until golden brown.

Serve warm spaghetti in serving plates. Pour little hot gravy, add 2-3 koftas. Sprinkle with cheese and serve.