

White Gourd Curry

Dudhi Bopla Bhaji



- 250 gms white gourd/white pumpkin/dudhi bopla – chopped
 - 1 tsp oil
 - ½ tsp mustard seeds
 - ½ tsp cumin seeds
 - 4-5 curry leaves
 - Pinch turmeric
 - Pinch asafoetida
 - 1 tsp grated ginger
 - 1 to 2 Tbsp roasted peanut powder
 - Brown sugar and salt to taste
1. Heat the oil and add the mustard seeds. When they pop add the cumin, curry leaves, turmeric, asafoetida and ginger. Cook for 30 seconds.
 2. Add the white pumpkin, a little water, cover and simmer, stirring occasionally until cooked.
 3. Add the roasted peanut powder, sugar and salt and cook for another minute.