

ISA presents,



Indian Style *Anda* (egg)Curry

Welcome!

The Indian Student Association is delighted to present a part of our culture in form of a delicious recipe as a part of the International Street Festival organized by ISL!

Anda Curry or egg curry is a very common preparation in different parts of India. It is not specific to a single state, community, or group, yet has been embraced by Indians all over. All ingredients used in this preparation are easy to source through Amazon and local stores and our president and resident chef, Ameya will guide you through the process step by step in the video found on [this link](#).

We hope you try this out and let us know how it went! Feel free to post your videos and images to our Instagram account - @uga.isa

Ingredient List:

1. Eggs (half dozen - hard-boiled and shelled)
2. Tomatoes (2, medium-sized, pureed)
3. Onions (2, medium-sized - finely chopped or pureed)
4. Vegetable oil
5. Ginger-garlic paste (1-2 tbs)
6. Cumin seeds (1 tbs)
7. Bay leaf (1, medium-sized)
8. Cinnamon stick (1 depending on preference)
9. Cardamom pods (4-5)
10. Grated/desiccated coconut (fresh or dried depending on preference)
11. Heavy cream/cashew paste (optional)
12. Red chili powder (1-2 tbs)
13. Turmeric powder (1 tbs)
14. Coriander Powder (1-2 tbs)
15. Salt
16. [Kasoori Methi](#) (crushed, 2 tbs)
17. Coriander (for garnishing, finely chopped)
18. Water

Directions for cooking:

Tip: If you like a smooth curry consistency, use onion puree instead of chopped onions. For the best onion puree, boil chopped onions for 5-8 minutes and blend. Heavy cream/cashew paste is best used if you are making a smooth curry. The following directions describe the process using chopped onions.

1. Using a fork, poke tiny holes in the boiled eggs.
2. Heat oil in a non-stick pan. Lightly sear eggs so that they are coated with oil. Sear to any color up to a light golden depending on what you prefer.
3. Simultaneously, heat oil in a wok. Add cumin seeds, bay leaf, cinnamon stick, and cardamom pods. Let the mixture sizzle for about 40-60 seconds.
4. If using chopped onions, add them in next and fry till they are soft, and the raw smell is gone completely.
5. Add the ginger-garlic paste and fry the mixture.
6. If using the onion puree, mix the ginger-garlic paste and fry before adding onion puree. Similar to step 4, cook till the raw onion smell is completely gone.
7. Add the tomato puree and cook until the raw smell is gone. You will now see some of the oil starts to separate from the paste.
8. Mix the coconut into the paste and fry for a while. Fry until you smell the coconut is lightly toasted.
9. Add some water to the mix to maintain consistency based on whether you like a thick curry or more liquid. At any earlier stage after step 7, feel free to add small amounts of water if you notice the mix sticking to the bottom of the wok.
10. Add the red chili powder, turmeric powder, and coriander powder. Mix well.
11. Let the gravy cook for about 5-8 minutes until all spices and ingredients are properly incorporated.
12. If using heavy cream/cashew paste, mix into the gravy at this point.
13. Add the eggs into the mix and ensure there is enough gravy to cover them. Let the eggs cook in the gravy for about 3 minutes.
14. Once the curry is ready, switch the heat off and mix the kasoori methi into the wok.
15. After the kasoori methi is properly mixed, sprinkle the finely chopped coriander on top of the curry.
16. Serve hot with any Indian bread (naan, tandoori roti, chapati, etc.) or rice (steamed rice, jeera rice, etc.)