

# masalyachi vangí

preparation time: 15 minutes  
cooking time: 55 minutes  
chilli rating: mild

difficulty level: easy  
serves: 4-6 as part of an  
Indian meal

## ingredients

1 tbs coriander seeds  
1 tsp black peppercorns  
4 whole cloves  
¼ cup desiccated coconut  
1 tbs minced garlic  
½ tsp ground turmeric  
2 tsps salt  
1-2 tbs plus ¾ cup water  
2 tbs vegetable oil  
2 brown onions, finely chopped  
2 eggplants, halved lengthways and  
cut crosswise into ½-inch thick slices  
fresh coriander leaves,  
chopped, to serve

## method

In a small, heavy-based frying pan, dry-roast coriander, peppercorns and cloves over medium heat, until fragrant. Let cool slightly, then transfer to spice grinder and grind to a powder.

Add coconut to pan and dry-roast over medium heat, stirring, until golden.

In a small food processor, combine ground spices, coconut, garlic, turmeric and 1 teaspoon salt. Add 1-2 tablespoons of the water, just enough to grind to a smooth paste.

In a heavy-based saucepan, heat oil over medium-low heat. Add onions and remaining 1 teaspoon salt and cook, uncovered, stirring often, until onions are dark golden-brown.

Raise heat to medium, add spice paste and cook, stirring, for about 2 minutes. Add eggplants and remaining water and toss to combine. Reduce heat to medium-low and cook until eggplants are tender.

Transfer to a serving dish and sprinkle with the coriander leaves. Serve immediately.

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