

Recipe Name: Mushroom Ghee Roast Recipe
Diet Type: Vegetarian
Course: Appetizer
Cuisine: Fusion
Quantity:



Ingredients

Ingredient	Quantity
• 400 grams Button mushrooms - cut into quarters	5
• 4 tablespoons Curd (Dahi / Yogurt)	
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 tablespoon Lemon juice	
• 6 Dry Red Chillies	
• 1 teaspoon Whole Black Peppercorns	
• 2 Cloves (Laung)	
• 1/4 teaspoon Methi Seeds (Fenugreek Seeds)	
• 1 teaspoon Cumin seeds (Jeera)	
• 2 teaspoon Coriander (Dhania) Seeds	
• 6 cloves Garlic	
• 1 tablespoon Tamarind Paste	
• 2 tablespoons Ghee	
• 2 sprig Curry leaves	
• 2 teaspoons Jaggery	
• Salt - to taste	

Preparation

- To begin making the Mushroom Ghee Roast Recipe, we will first marinate the mushrooms.



- Once the ghee has melted add the curry leaves.
- Check the salt and spices and adjust to taste.
- Transfer the Mushroom Ghee Roast Masala to a serving bowl and serve hot.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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