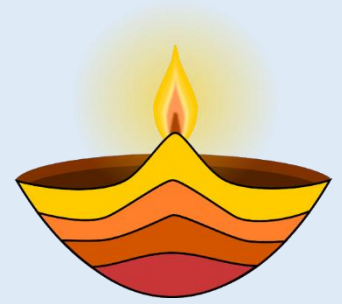




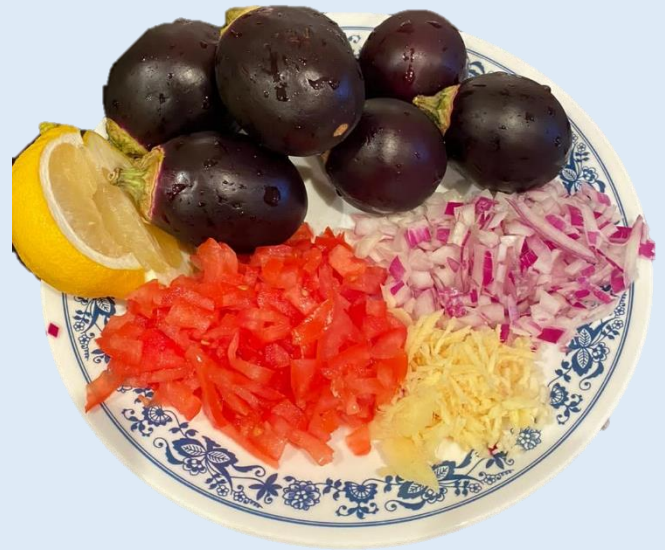
## A Gujarati Feast by Nilesh

(Serves 4/5 people)



### Stuffed Baby Aubergine Curry (Restaurant Style): Ingredients

- 7 Baby Aubergines
- 1 chopped Tomato
- ½ finely chopped Red Onion
- 1 finely chopped Garlic Clove
- Thumb-size finely chopped Ginger
- ½ Lime/Lemon
- ½ cup finely chopped Coriander
- ½ cup roasted salted Peanuts
- ¼ cup Sesame Seeds
- ¼ cup desiccated Coconut
- 1 Green Chilli



### Spices (for Aubergine Curry)

- ½ teaspoon Fennel seeds
- ½ teaspoon Coriander seeds
- ½ teaspoon Mustard seeds (Rye)
- ½ teaspoon Cumin seeds
- ½ teaspoon Turmeric powder
- 1 teaspoon Dhana Jeeru powder
- ¼ teaspoon Red Chilli powder
- ¼ teaspoon Black Pepper
- ½ teaspoon Salt
- 1 stick Cinnamon
- 3 Cloves
- 1 Bayleaf





### Avocado Roti

- 2 cups Whole Meal Flour
- 1 medium ripe Avocado
- 200ml lukewarm Water



### Vegan Shikand

- 500g plain Soya Yoghurt (strained in a muslin cloth for 2 hours)
- ½ - 1 cup Caster Sugar (to taste)
- Pinch of Saffron
- ½ teaspoon of cardamom powder
- ½ teaspoon Nutmeg powder
- 1 Pomegranate
- ¼ cup mixture of very finely chopped Almonds, Pistachio