



TAJ FALAKNUMA PALACE
HYDRABAD



Veg
HALEM



INGREDIENTS:

- Green Peas 300 gm
- Beans 300 gm
- Carrot 300 gm
- Brown onion 125 gm
- Broken wheat 250 gm
- Mint 25 gm
- Coriander 25 gm
- Ginger garlic paste 12.5 gm
- Ghee 0.5 gm
- Bay leaf 0.5 gm
- Black pepper corn 25 gm
- Green chili 12.5 gm





STEPS:

- In a heavy bottomed pan, boil the broken wheat and make a paste out of it.
- Chop all the vegetables finely and set aside.
- Make separate pastes of coriander and mint, and brown onions.
- In a thick bottomed pan, add 250 gms of ghee.
- Then, add ginger-garlic paste, bay leaf, black pepper corn, green chili, mint & coriander paste and brown onion paste.
- Add the boiled broken wheat paste and the chopped vegetables.
- Mix all and cook well for 2 hours on low flame.
- Garnish with brown onion, chopped mint and chopped coriander.

