

# Pavbhaji

## Ingredients:

3 tomatoes finely chopped  
1 raw banana peeled and chopped  
1/2 cup peas shelled  
1 cup bottle gourd, peeled, chopped  
2 carrots, peeled, chopped  
8-10 french beans, finely chopped  
1" piece ginger grated (optional)  
1-1/2 tsp. pavbhaji masala  
1/4 tsp. garam masala  
1/4 tsp. turmeric powder  
1/4 tsp. dhania powder  
1/2 tsp. chilli powder  
salt to taste  
lemon juice to taste  
2 tbsp. butter  
1 tbsp. oil  
8-10 pavs (soft rectangular plain buns)

## Method:

1. Pressure cook all vegetables together, except tomatoes, with a little water.
2. Vegetables must be overcooked and mushy.
3. Drain water, keep aside.
4. Mashed drain vegetables to a mush.
5. Heat oil in a deep heavy pan till smoky.
6. Add tomatoes, stir and cook till very soft.
7. Add all masalas, salt, butter, and stir.
8. Add mashed vegetables and 1 cup of saved water.
9. Stir, bring to a boil.
10. Simmer on low, till the bhaji is thick and oil separates.
11. Add lemon juice, stir.
12. Garnish with chopped coriander, blobs of butter.
13. Serve hot with , hot buttered pavs.

**Making time:** 30 minutes

**Makes:** 4-5 servings

**Shelflife:** 1 day refrigerated