

Kadhai Gravy Kadhai Lobster

Ingredients

Lobster	1500 gms
Ghee	40 gms
Ajwain	3 gms
Red chilli powder	2 gms
Farmer Brands Garlic Paste.....	15 gms
Lemon juice	20 ml
Salt to taste	
Farmer Brands Kadhai Gravy	200 gms
Ginger	10 gms
Green chillies.....	10 gms
Coriander	30 gms
Butter	10 gms
Farmer Brands Garam Masala	3 gms
Kasoori methi	1 gm

Preparation

- The Lobster – Shell, devein, wash & pat dry and cut into small chunks. Marinate with Salt, lemon juice, Red chilli powder, & Farmer Brands Garlic Paste for 15 mins. (If you wish to serve the lobster in the shell, cut into half and then shell, wash the shell, boil & reserve)
- The vegetables – clean wash and chop coriander, scrape wash and cut ginger juliennes, wash slit green chillies. Wash, deseed Cut tomatoes, Capsicum into quarter halves and onion quarts for garnish.

Cooking

- Heat Ghee in a handi add ajwain and saute over medium heat, Add The Marinated Lobster stir fry 1 min.
- Add Farmer Brands Kadhai Gravy & Sauté for 2 minutes.
- Now add water (approx) 100 ml, bring to a boil, then simmer until Lobster is cooked and the fat leaves the gravy.
- Add the quarter cut Butter stir for 1 mins.
- Sprinkle Garam Masala & Kasoori Methi and stir. Adjust the seasoning.

To Serve

- Transfer to a bowl/reserved Shell & garnish with coriander, ginger, green chillies.
- Serve it with rice or chapatti.

