

Green Masala Buttermilk Recipe

Ingredients:

1/4 teaspoon cumin seeds
3/4 cup plain yoghurt
1/4 cup water
1/4 teaspoon Green Masala (refer Indian recipes)
1/4 teaspoon salt
6-7 torn or lightly crushed curry leaves (fresh or dried)
1 heaped tablespoon finely chopped fresh coriander (cilantro)

To garnish:

Chili powder or paprika

Method:

Pound the cumin seeds in a mortar until fine. Combine all the ingredients in a liquidizer and blend on high until smooth. Reserve in the fridge. Serve in a pitcher or individual bowls. Garnish with chili powder or paprika before serving.

This super-simple side dish - only two steps - is a must for the table when biryani is on the menu.

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