

Ingredients:

- 6 hard boiled eggs
- 1 onion
- 1 large tomato
- 1 tsp ginger paste
- 1 tsp garlic paste
- 1 dry bay leaf
- ½ inch cinnamon stick
- 3 green cardamom
- 4 clove
- 1 tsp turmeric powder
- 2 tsp Kashmiri red chilli powder (or however you like it)
- 1 tsp cumin powder
- 1 tsp garam masala powder
- 1 tbsp tomato ketchup
- 1 green chilli
- 6 tbsp mustard oil or vegetable oil
- ½ tsp sugar
- salt (for taste)
- 1 tsp of ghee (optional)
- Few coriander leaves for garnish

Method:

Peel the boiled eggs.

Then place the eggs in a mixing bowl and sprinkle some salt, ½ tsp turmeric powder, ½ tsp Kashmiri red chilli powder and toss them in the spices.

Finely slice onions.

In a wok or a frying pan, take 2 tbsp of mustard oil (or vegetable oil). When the oil is hot, add the eggs and fry them on a medium heat till the skin has turned golden reddish and brown in colour. Take the eggs out and keep aside.

Add 3 tbsp of oil in the same wok and let it heat. Add dried bayleaf, cinnamon, cloves and cardamom to the hot oil. Also add a green chilli.

When the spices have got some colour, add the sliced onions and stir. Now over high heat to medium heat, fry the onions till they are golden in colour.

Add the ginger paste and garlic paste, stir for a couple minutes and add the tomato puree.

Add the rest of the turmeric powder, Kashmiri red chilli powder, cumin powder, garam masala powder, little bit of salt and sugar. Give it a good stir. Fry until the tomatoes and the spices have cooked.

If the spices are sticking to the sides, sprinkle some water. Add the ketchup. Then add the eggs and combine everything.

Add 1/3 cup warm water and combine. Now increase the heat and give the gravy a boil till the oil starts coming out from the sides. Drizzle a tsp of ghee and cook it for a few seconds.

Garnish with chopped coriander.

The egg curry is ready and can be served with roti/pualo or fried rice.