



*Korma*

15.1 Korma: It is a side dish for the main course rice or Indian flattened bread like chapathi, roti, paratha etc. It has its route in the Mughlai cuisine. It is a dish where meat or vegetables are braised with yoghurt or cream. It uses both lamb, mutton, vegetables etc. It is cooked on slow fire so as to not curdle the soaked pieces in yoghury. It is even covered with a lid and charcoal kept on it to maintain all around cooking and heat. The spices used depends on individuals taste and can be mild or spicy and hot. The main aroma is from the spices and slow fire cooked on coal.



*Stuffed chili*

15.2 Stuffed Green Chilli: It is made in different places in different styles. In Gujarat and Maharashtra Bhavangiri chilli is used. Generally besan flour, grated coconut, crushed peanut is used along with spices and a tang of lemon juice and amchur or raw mango powder is used to give the tangy taste. Even Tamarind for sourness can be used and this helps that bitterness of the chilli to vanish. The chilli is then stuffed with this.