Pan of Bliss
Let's cook it real slow!

Kerala Style Egg Roast Curry

https://panofbliss.com/kerala-style-egg-roast-curry/

Prep Time 20 minutes minsCook Time 20 minutes minsTotal Time 40 minutes



Ingredients

- 6 nos. Eggs
- 1 no. Big onion (chopped)
- 1 inch Ginger root (crushed)
- 2 nos. Garlic (crushed)
- 2 nos. Green chillies
- 1 no. Tomato
- ½ tsp Turmeric powder
- 1 tsp Chilli powder
- 1 tsp Garam masala
- 1 tsp Salt or as per taste

- 1 tbsp Coconut oil
- 1 tsp Mustard seeds
- 2 nos. Whole red chillies
- 8-10 nos. Curry leaves
- 1 cup Water
- 1 tsp Coriander leaves (chopped)

For Grinding

- ½ cup Grated coconut
- 2 tsps Whole pepper
- 2 tsps Coriander seeds

Instructions

1. Boil eggs in water with salt so that they don't break. Cool and de-shell them. Create a small slit in the middle of the eggs using a knife and keep aside.
2. Grind grated coconut, pepper and coriander seeds to a smooth paste by adding some water.
3. In a deep pan, heat oil. Splutter mustards seeds. Add whole red chillies and saute. Throw in some curry leaves and fry.Add in the crushed ginger, garlic, green chillies and onions and fry till the onion turns translucent. Next, add chopped tomatoes and cook for 5 minutes.
4. Next, add turmeric powder, chilli powder, and garam masala. Pour the ground coconut paste and mix well.Add some hot water and mix the masalas to blend well. Boil for 2 to 3 minutes. Add salt.
5. Now, drop the slit-boiled eggs one by one into the curry and cook for 5 to 8 minutes till the masalas coat the eggs well.Lastly, garnish with coriander leaves.Serve with soft chapatis or appams.

Notes

Vegetable oil can be used instead of coconut oil. But for the authentic Kerala style recipe, coconut oil is necessary. Coconut can be skipped if creamy consistency of the curry is not preferred. The eggs can be cut into halves. Once cut do not stir the curry too much as it can break and mix with the curry. If whole eggs are being used in the curry then they can be slightly slit in the centre for the masalas to soak in.