



Kerala Style Buff Curry

Brand: Saffa

Range: Buff

Category: Curry Cravings/Dinner

A dish from God's own country, Kerela Style Buff Curry is a spicy and flavoursome Buff curry prepared with a mixture of spices and is super easy to prepare. The curry leaves bring out the southern flavour in the Buff Curry. Serve it with hot parottas or chapattis!

Ingredients

- 1 Kg buff
- 3 Onions
- 3 Chilly Greens
- Salt
- Curry Leaves
- 1 Cup Water
- Coriander Leaves (optional)

Grind

- 1 1/2 Tbsp Ginger
- 1 1/2 Tbsp Garlic
- 1/2 Tsp Pepper Powder
- 1 Tbsp Chilly Powder
- 1 1/2 Tbsp Coriander Powder
- 1/2 Tsp Turmeric Powder
- 1 Tsp Garam Masala
- 1 Tsp Fennel Powder
- 3 Tsp Vinegar

Instructions

Step 1: Heat oil in a pan/pressure cooker. Add finely sliced onion, green chillies, curry leaves and salt. Saute until it becomes light brown.



Step 2: Grind together: ginger, garlic, pepper powder, chilli powder, coriander powder, turmeric powder, garam masala, and seeds powder, and vinegar.

Step 3: Add this mixture and fry well.

Step 4: Add water and add enough salt to the gravy. Mix well. Then add buff and mix it again.

Step 5: Cook it until buff is done. It would take up to 2 whistles normally. Onions gets mashed into the gravy, by this time.

Step 6: Add coriander leaves and boil till gravy has thick consistency as you desire. If you want to make it spicier, add some more pepper powder at this time. ** Coriander leaves is optional.