

# Shivmandiri Begun Bahar

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## Ingredients

- Brinjals
- Mustard Seeds
- Curry Leaves
- Dry Red Chilli
- Green Chilli
- Turmeric Powder
- Curd
- Salt
- Sugar
- Mustard Oil



## Method

Fry the Brinjal in mustard oil and keep aside. Then put the mustard seeds, curry leaves, dry red chillis in the boiling mustard oil. Beat the curd well and pour it in the pan. Separately mix turmeric powder, salt (according to your taste), sugar, green chillis and then pour them in the same pan with the curd. Cook for a while and add the fried brinjals kept aside earlier. Again cook a little more. When the entire stuff starts drying up, just batter them. After then put off the flame and keep the entire thing in a dried bowl. Your Shivmandiri Begun Bahar is ready to be served.

