

Mushroom Kulambu Recipe / Kalan Kuzhambu (Coimbatore Style)



Mushroom Kulambu

Mushroom Kulambu recipe / Kalan Kuzhambu is a thick and tasty vegetarian gravy which is so close to my family and this is my mom's recipe. This mushroom gravy is simple, flavorful in taste and can be made quickly. Just sauté the onion, tomato,

coconut and spices in oil and blend into a fine paste, finally cook the paste with mushroom and serve. This is a Coimbatore style mushroom kulambu and it goes very well with plain rice / idly / chapathi /parotta /poori. Give it a try, you will love this.

How to make Mushroom Kulambu Recipe

Ingredients for Mushroom Kulambu Recipe

Preparation Time : 10 mins Cooking Time:20 mins Serves:2

- 12 Mushroom (I used Baby Bella Mushroom), Chopped
- Few Coriander Leaves
- Salt and Water as needed

To saute and grind

- 1 Onion
- 2 Tomato
- 3 Tbsp of Grated Coconut
- 2 Clove
- 1 Cinnamon
- 1/2 Tsp Fennel Seeds
- 1.5 Tsp of Ginger Garlic Paste
- 2 Tsp of [Sambar Powder](#)
- Few Curry Leaves
- 2 Tsp of Oil

To Temper

- 2 Tsp of Oil
- 1 Tsp of Mustard

- 1 Tsp of Urad Dal
- Few Curry Leaves
- Pinch of Asafoetida

Method for Mushroom Kulambu Recipe

- Wash and chop the mushroom.
- Heat a pan with oil, when it is hot, add cloves, cinnamon, fennel seeds, curry leaves, fry it for few secs, add ginger garlic paste, fry it until raw smell vanishes. Add onion and salt, fry until it turns golden brown colour.
- Add sambhar powder, fry it for few secs in a medium flame.
- Add tomato, saute well until it turns soft and mushy.
- Add coconut, mix well with masala for few secs and turn it off.
- Cool the masala for 10 mins and grind them to a smooth paste by adding little water. Keep it aside.
- Heat a pan with oil, add mustard seeds, urad dal, curry leaves and asafoetida, after it pops up, add chopped mushroom, fry well for few mins. After it get cooked, add ground masala, fry it with mushroom, add water and cover it and cook for 5-7 mins in a medium flame and turn off the stove.
- Finally add chopped coriander leaves and serve it with rice or chapathi or parotta.

Tips

- You can use any kind of mushroom.
- Adjust spicyness according to your taste.
- Add any veggies of your choice like potato or peas along with mushroom.

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Kalan Kuzhambu

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