Shahi Mushroom Gravy Recipe (Restaurant Style)



Shahi Mushroom Gravy Recipe is a rich, yummilicious dish prepared with butter, mushrooms, onion tomato base, cashew paste, milk and aromatic spices. The special shahi garam masala added here makes the gravy more flavorful and tasty. I have tasted shahi mushroom only once in a North Indian restaurant in Chennai. I wanted to try this shahi mushroom recipe at home so I did some google search and found this recipe in this site. It came out great and my husband loved it. This is a great side dish for Chapathi or jeera pulao or phulka. I am a great mushroom lover, so you can find lot of mushroom recipes in my foodybuddy blog.

1. Mushroom 65
2. Mushroom Biryani
3. Mushroom Manchurian
4. Mushroom Mint Biryani
5. Mushroom Peas Curry
6. Mushroom Kulambu
7. Mushroom Potato fry
8. Mushroom Chops (chettinadu style)
9. Mushroom and Tricolour Pepper Pasta Recipe
10. Mushroom Idly Fry / Leftover Idly Recipe
11. Soya Chunks Mushroom Curry | Meal Maker Kurma
12. Mushroom Tomato and Cucumber Sandwich | No Cheese Sandwich
13. Black-Eyed Peas With Mushroom | Lobhiya Khumb Masala / Side Dish For Roti
14. Beans Mushroom Stir Fry With Coconut Milk / Beans Mushoom Poriyal
15. Stir Fried Asparagus With Mushroom Recipe | Asparagus Stir Fry

Shahi Mushroom Gravy Recipe

Shahi Mushroom Gravy Recipe / Side Dish for Chapathi



Save Print
Prep time
15 mins
Cook time

20 mins
Total time
35 mins

Shahi Mushroom Gravy Recipe is a yummilicious dish prepared with mushrooms, onion tomato base, butter and aromatic spice powder. This is a great side dish for Chapathi or jeera pulao or phulka.
Author: Gayathri Ramanan
Recipe type: side dish
Cuisine: indian
Serves: 2
Ingredients

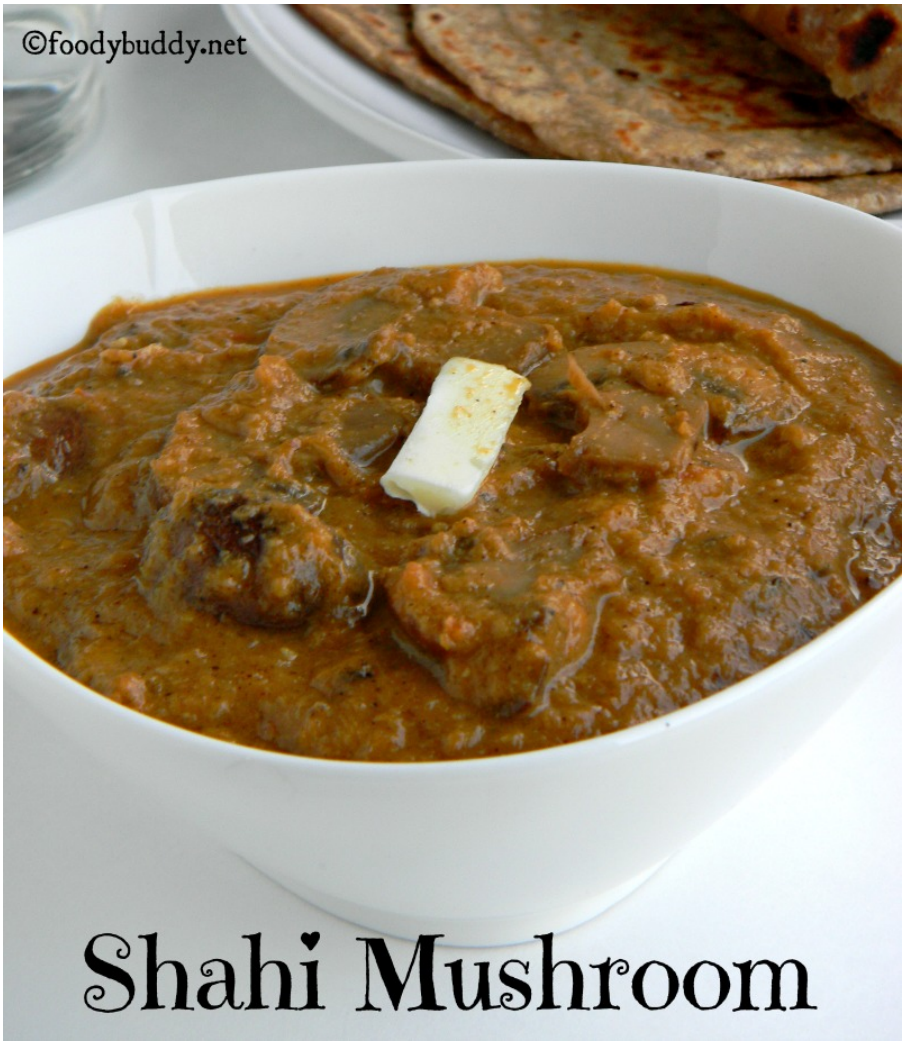
- 10 Baby bella mushroom or any mushroom
- 2 Onions
- 2 Tomatoes
- 1 Tbsp of butter
- 2 Tsp of ghee
- 1 Bay leaf
- ½ tsp of cumin
- 2 tsp of ginger garlic paste
- 1 green chilly
- ½ tsp of turmeric powder
- ½ tsp of red chilly powder
- ½ tsp of cumin powder
- 1 tsp of coriander powder
- 2 tbsp of cashew paste
- Salt to taste
- 2 Tbsp of Full Fat Milk
- ½ Tsp of Lemon Juice
- To make shahi garam masala
- ½ tsp of shahi jeera
- 1 stick cinnamom
- ¼ tsp of cumin
- ½ tsp of ginger powder
- 1 small black cardamom
- 1 javithri
- ½ tspof coriander seeds

- 2 cloves

Instructions

1. In a pan shallow fry the mushroom, salt and butter.
2. Transfer the shallow fried mushrooms into a bowl and keep aside.
3. In a blender, grind onion and tomato, grind it to a smooth paste.
4. For the shahi garam masala:
5. In a pan, dry all the ingredients for 2-3 minutes. Grind it using blender to a fine powder.
6. For the gravy:
7. In a pan add ghee, followed by bay leaf, cumin seeds, green chilly, ginger-garlic paste and onion tomato puree, Fry it until raw smell goes off.
8. Now add turmeric powder, cumin powder, coriander powder, red chilly powder and salt to taste. Fry it for a sec. Sprinkle some water and add cashew nut paste and ground masala.
9. Add shallow fried button mushroom and milk or cream to it. Mix well, cover and cook it in a low flame for 10 mins. Once it turns thick, add lemon juice and mix well. Turn off the flame.
10. The shahi mushroom is ready to be served.

Notes
You can use any variety of mushroom for this recipe.
Adding butter gives a rich taste.
If you are a weight watchers, add oil instead of butter.
I used milk for creaminess, if you have cream add that too.



Tags: shahi mushroom, mushroom recipes for chapathi, shahi mushroom gravy recipe, side dish for chapathi, how to make shahi mushroom restaurant style, vegetarian mushroom recipes, kalan recipes ideas for chapathi.

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style)



Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a aromatic, protein rich and tasty curry made with mushrooms and flavored with lots of Indian spices. Here I used baby bella mushroom, you can use any variety of mushroom to make this chops. If you are a non-vegetarian, you can follow the same recipe instead of mushroom, you can add pork or prawn or mutton or egg. Kalan chops goes very well with roti or poori or sambar rice or rasam rice or curd rice.

Check my other Mushroom Recipes

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7. Mushroom Potato fry

How to make Mushroom chops / Kalan chops (Chettinadu style)

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style)



Save Print
Prep time
10 mins
Cook time
20 mins
Total time
30 mins

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a yummy side dish made with mushroom and flavorful spices. Goes well with sambar rice or rasam rice or curd rice.
Author: Gayathri Ramanan
Recipe type: side dish
Cuisine: Indian
Serves: 2

Ingredients

- 3 Tsp of Oil
- 1 Tsp of Mustard Seeds
- ½ Tsp of Fennel Seeds
- ¼ Tsp of Fenugreek Seeds
- Few Curry Leaves
- ½ Red Onion, Finely Chopped
- 3 Small Onions (Pearl Onions), Chopped
- 4 Garlic Cloves (Big), chopped
- ½ Tsp of Turmeric Powder
- 1 Tsp of Red Chilly Powder
- 2 Tsp of Coriander Powder
- 1 Tomato (Big), Blanched
- 8-10 Mushrooms
- ½ Tsp of Black Pepper, Coarsely ground
- Few Coriander (cilantro) Leaves
- ½ Tsp of Garam Masala
- Salt and water as needed
- To Grind
- 2 Tbsp of Coconut (freshly grated)
- 4 Cashews, Roasted
- 1 Tbsp of Pottukadalai (Fried gram)

Instructions

1. Clean, wash and chop the mushrooms.
2. In a mixie jar, add cashes, fried gram, coconut and water, grind it to a smooth paste. keep it aside.
3. Heat a pan with water, add tomato, cook it for 2 mins, cool it and remove the skin. This step is called BLANCHING.
4. In a mixie jar, when it comes to a boil, add the blanched tomato, grind it to a smooth paste by adding little water.
5. Heat a pan with oil, when it is hot, add mustard seeds, fennel seeds, fenugreek seeds and curry leaves, after mustard pops up and fennel changes color. Add garlic

cloves, chopped big and small onions, fry until it turns golden brown colour.

6. Add turmeric powder, red chilly powder and coriander powder, fry well for a min.
7. Add ground coconut cashew paste, fry well for 2 mins.
8. Add tomatoes, fry well for 2 mins. Now you get a thick paste.
9. Add mushrooms, fry well for 3 mins in a medium flame.
10. Add water and check salt. Cover and cook it for 10 mins in a low flame.
11. Finally add chopped coriander leaves, garam masala and coarsely ground black pepper, mix well with mushroom. Turn off the flame.
12. Hot, yummy mushroom chops are ready to eat with chapathi or rice.

Notes

If you have small onions, use that instead of big onion. I got only few, so I used big onion.

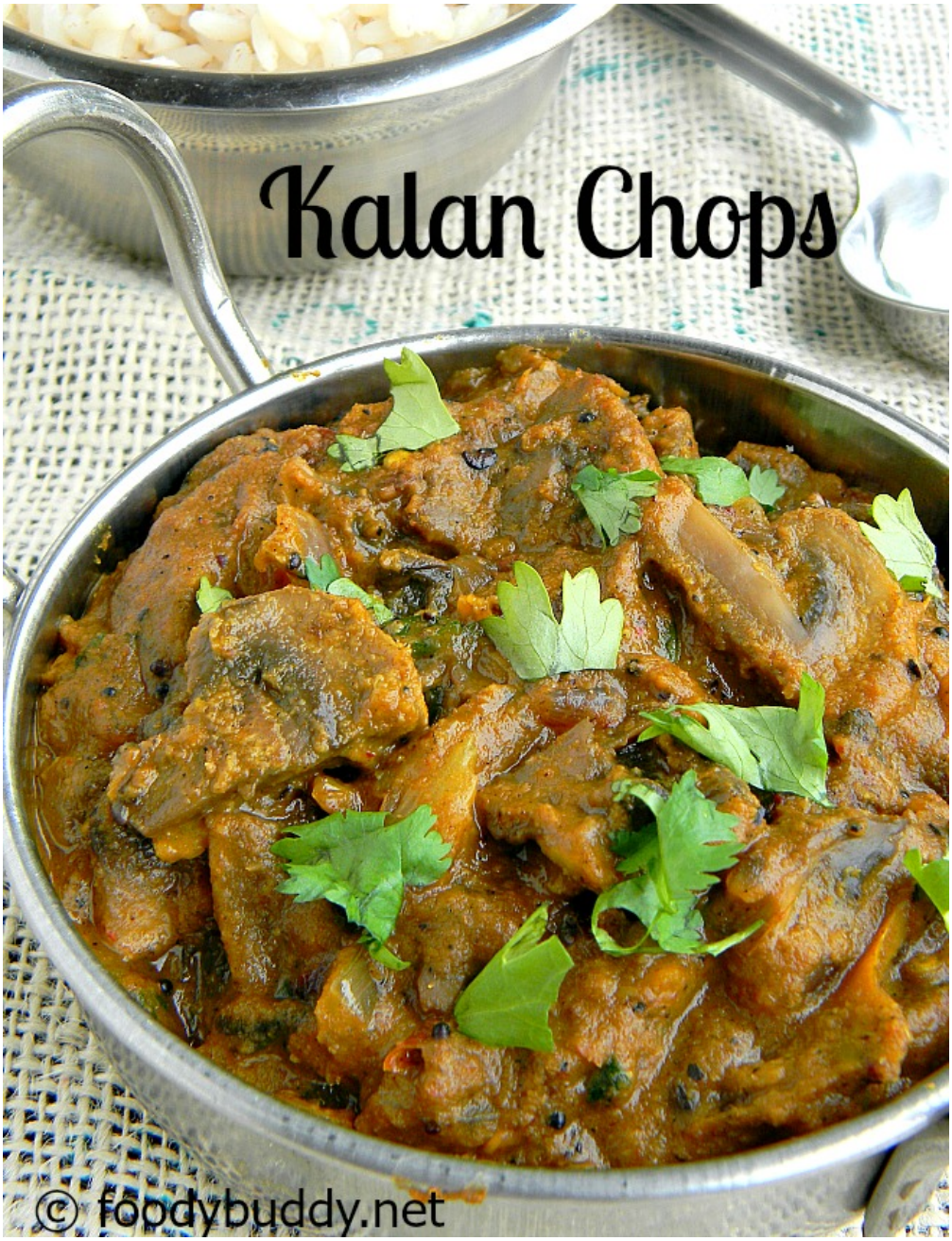
Small onions adds a nice taste to the curry.

Use any variety of mushroom, here I used baby bella mushroom.

If you are a spicy lover, add green chilly and reduce the amount of red chilly powder.

Adding black pepper at the end adds a wonderful flavor.

If you are lazy to do BLANCHING tomato, just grind the tomato and use it.



Tags: Mushroom Chops Recipe, mushroom chops, Kalan Chops, Chettinadu Style mushroom chops, how to make mushroom chops, prepare mushroom chops, mushroom recipes Indian, easy mushroom recipes, kalan recipes, side dish for rice and chapathi.

Mushroom Kulambu Recipe / Kalan Kuzhambu (Coimbatore Style)



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.



Tags: mushroom kuzhambu, mushroom kulambu recipe, mushroom kolambu, mushroom gravy, kalan kuzhambu recipe, kalan gravy for chapathi, kalan recipe for chapathi, kalan recipe for rice, mushroom recipe for chapathi, easy mushroom gravy, how to make mushroom kuzhambu recipe prepare mushroom kulambu, south indian mushroom recipe, vegetarian mushroom recipe, kalan gravy coimbatore style