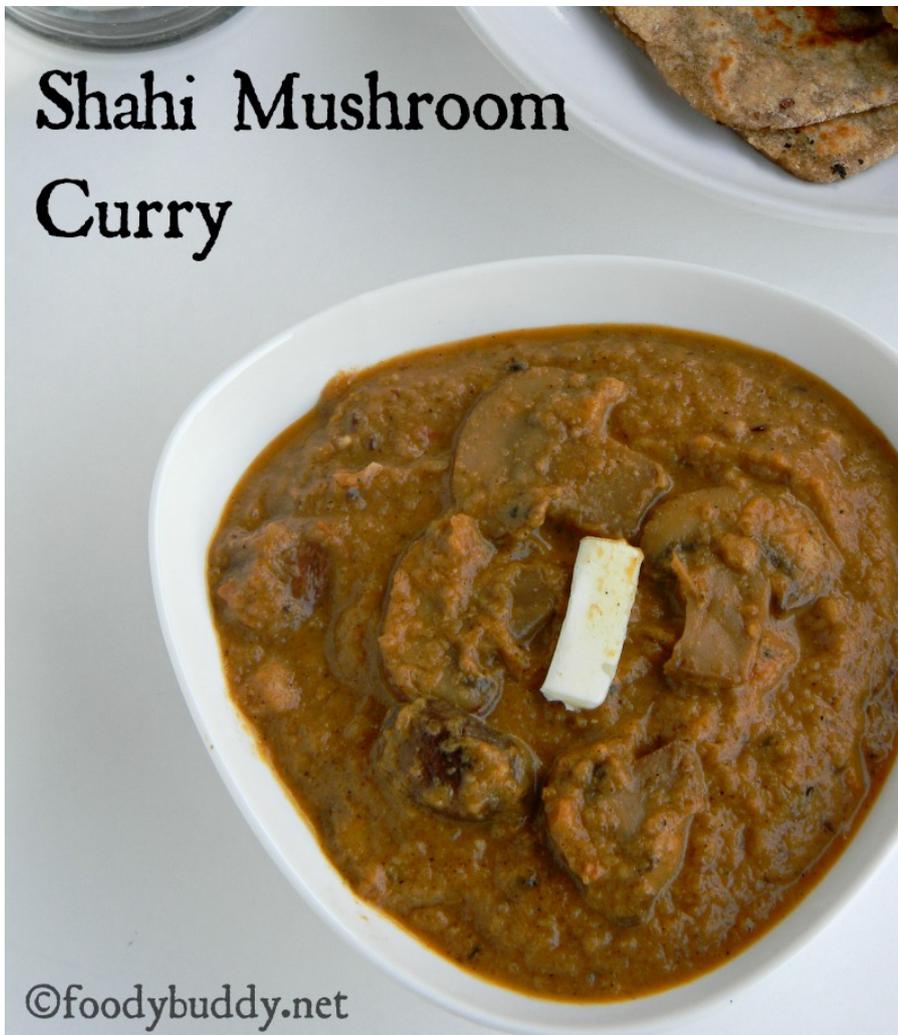


Shahi Mushroom Gravy Recipe (Restaurant Style)



Shahi Mushroom Gravy Recipe is a rich, yumilicious 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 Mushroom Poriyal](#)
15. [Stir Fried Asparagus With Mushroom Recipe | Asparagus Stir Fry](#)

Shahi Mushroom Gravy Recipe

Shahi Mushroom Gravy Recipe / Side Dish for Chapathi



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Prep time

15 mins

Cook time

20 mins

Total time

35 mins

Shahi Mushroom Gravy Recipe is a yumilicious 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
- $\frac{1}{2}$ tsp of cumin
- 2 tsp of ginger garlic paste
- 1 green chilly
- $\frac{1}{2}$ tsp of turmeric powder
- $\frac{1}{2}$ tsp of red chilly powder
- $\frac{1}{2}$ tsp of cumin powder
- 1 tsp of coriander powder
- 2 tbsp of cashew paste
- Salt to taste
- 2 Tbsp of Full Fat Milk
- $\frac{1}{2}$ Tsp of Lemon Juice
- To make shahi garam masala
- $\frac{1}{2}$ tsp of shahi jeera
- 1 stick cinnamom
- $\frac{1}{4}$ tsp of cumin
- $\frac{1}{2}$ tsp of ginger powder
- 1 small black cardamom
- 1 javithri
- $\frac{1}{2}$ tsp of 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.

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Shahi Mushroom

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](#).

[Chickpeas Kurma](#) /
[Kondakadalai Kurma](#) / [Chana Korma](#)



Chickpeas Kurma / Kondakadalai Kurma / Chana Korma is a healthy, yummy coconut based curry and a perfect side dish for [chapathi](#) or [dosa](#) or [puri](#) or [idiyappam](#) or [puttu](#) or [parotta](#). You can make this south Indian style kurma either with white or black chickpeas. They are very simple to make dish, they are very fragrant because of freshly ground spices. If you love the aroma of spices, then you would definitely fall in love with this kurma. Try this finger licking sundal kurma for breakfast or dinner. Also check other kurma recipes like [potato kurma](#), [kala chana \(black chickpeas\) curry](#), [restaurant style kurma](#), [green peas kurma](#), [mushroom kurma](#), [chole masala](#), [vegetable kurma](#), [navratan korma](#)

How to make Chickpeas Kurma / Kondakadalai Kurma / Chana Korma

Chickpeas Kurma / Kondakadalai Kurma – Side dish for Chapathi



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Chickpeas Kurma / Kondakadalai Kurma is a perfect side dish for chapathi or dosa or idiyappam.

Author: Gayathri Ramanan

Recipe type: side dish

Cuisine: Indian

Ingredients

- 1 Cup of Cooked Chickpeas (White)
- 2 Red Onion, Chopped
- 2 Tomato, Chopped
- 3 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- ½ Tsp of Turmeric Powder
- 1 Tsp of Garam Masala
- Salt to taste
- Coriander Leaves to garnish
- To Grind
- 3 Tbsp of Coconut (grated)
- 3 Garlic Cloves
- ½ Inch Ginger
- ½ Tsp of Fennel Seeds (sombu)
- 1 Small Cinnamon Stick

- To Temper
- 2 Tsp of Oil
- 1 Tsp of Cumin
- 1 Tsp of MUstard Seeds
- Few Curry Leaves

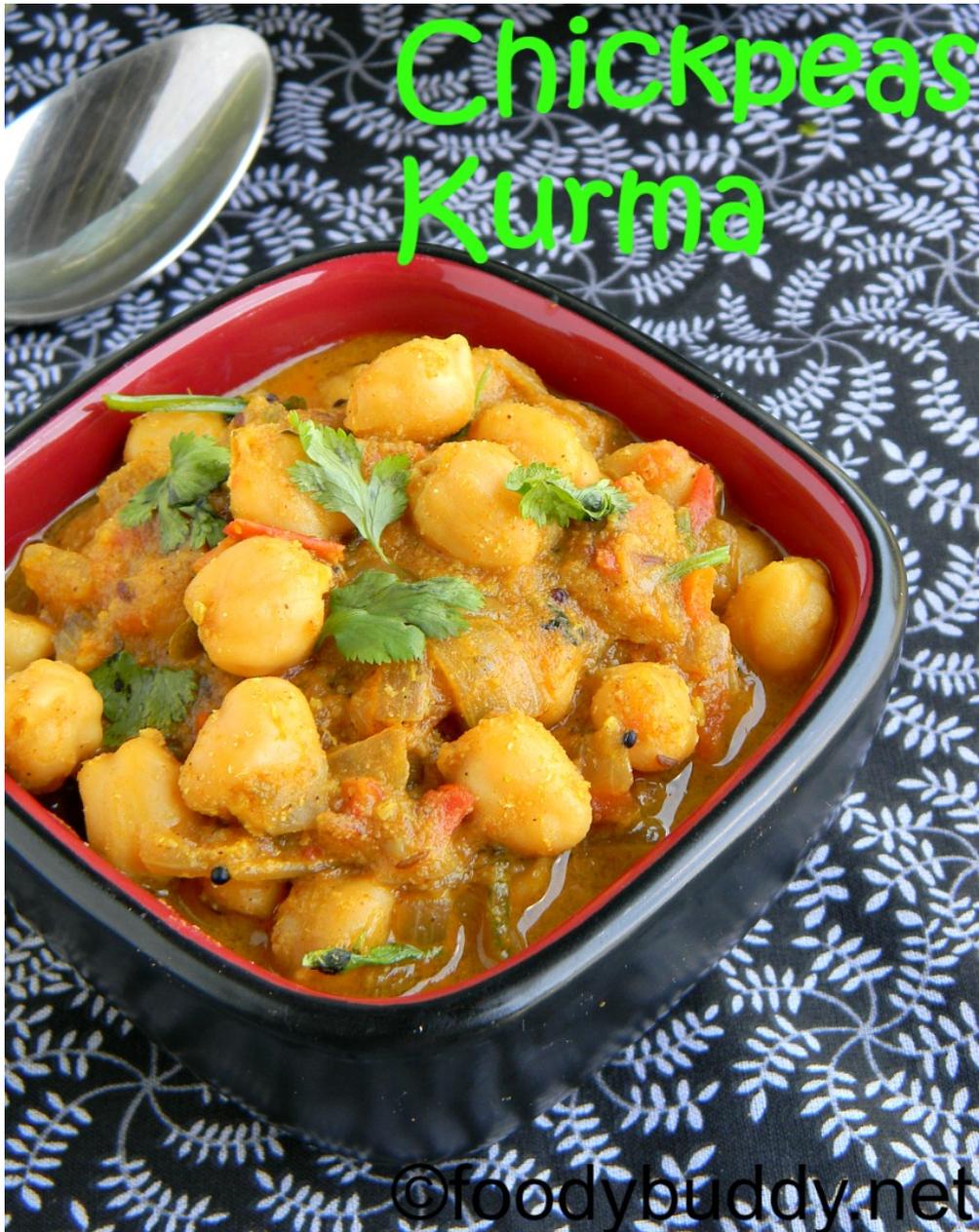
Instructions

1. You can use canned chickpeas or if you are using dried one, soak it for overnight and pressure cook it next day with enough water.
2. In a mixie, grind all the ingredients listed under "To Grind".
3. Heat a pan with oil, add mustard seeds, cumin and curry leaves, after it pops up.
4. Add onion, fry this until golden brown.
5. Add tomatoes, fry till it turns soft.
6. Add turmeric powder, coriander powder, garam masala and red chilly powder, fry this well till oil seperates from it.
7. Add cooked chickpeas, saute this well with masala, add salt, ground masala paste and water
8. Cover and cook this for 10-15 mins in a low flame.
9. Finally add coriander leaves, mix well and turn it off.
10. Serve this kondakadalai kurma for chapathi or dosa

Notes

You can use either white or black chickpeas.

Add any vegetables of your choice like mushroom or potato.



Tags: [Chickpeas Kurma](#), [Kondakadalai Kurma](#), [Chana Korma](#), [kurma recipes for chapathi](#), [kurma recipe ideas](#), [kurma recipe with coconut](#), [how to make chickpeas kurma](#), [how to make kondakadalai kurma](#), [prepare chana kurma](#), [south indian style kurma](#), [restaurant style kurma recipe](#), [kurma seivadhu epadi](#).

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

1. [Mushroom 65](#)
2. [Mushroom Biryani](#)
3. [Mushroom Manchurian](#)
4. [Mushroom Mint Biryani](#)
5. [Mushroom Peas Curry](#)
6. [Mushroom Kulambu](#)
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
- $\frac{1}{2}$ Tsp of Fennel Seeds
- $\frac{1}{4}$ Tsp of Fenugreek Seeds
- Few Curry Leaves
- $\frac{1}{2}$ Red Onion, Finely Chopped
- 3 Small Onions (Pearl Onions), Chopped
- 4 Garlic Cloves (Big), chopped
- $\frac{1}{2}$ Tsp of Turmeric Powder
- 1 Tsp of Red Chilly Powder
- 2 Tsp of Coriander Powder
- 1 Tomato (Big), Blanched
- 8-10 Mushrooms
- $\frac{1}{2}$ Tsp of Black Pepper, Coarsely ground
- Few Coriander (cilantro) Leaves
- $\frac{1}{2}$ 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.

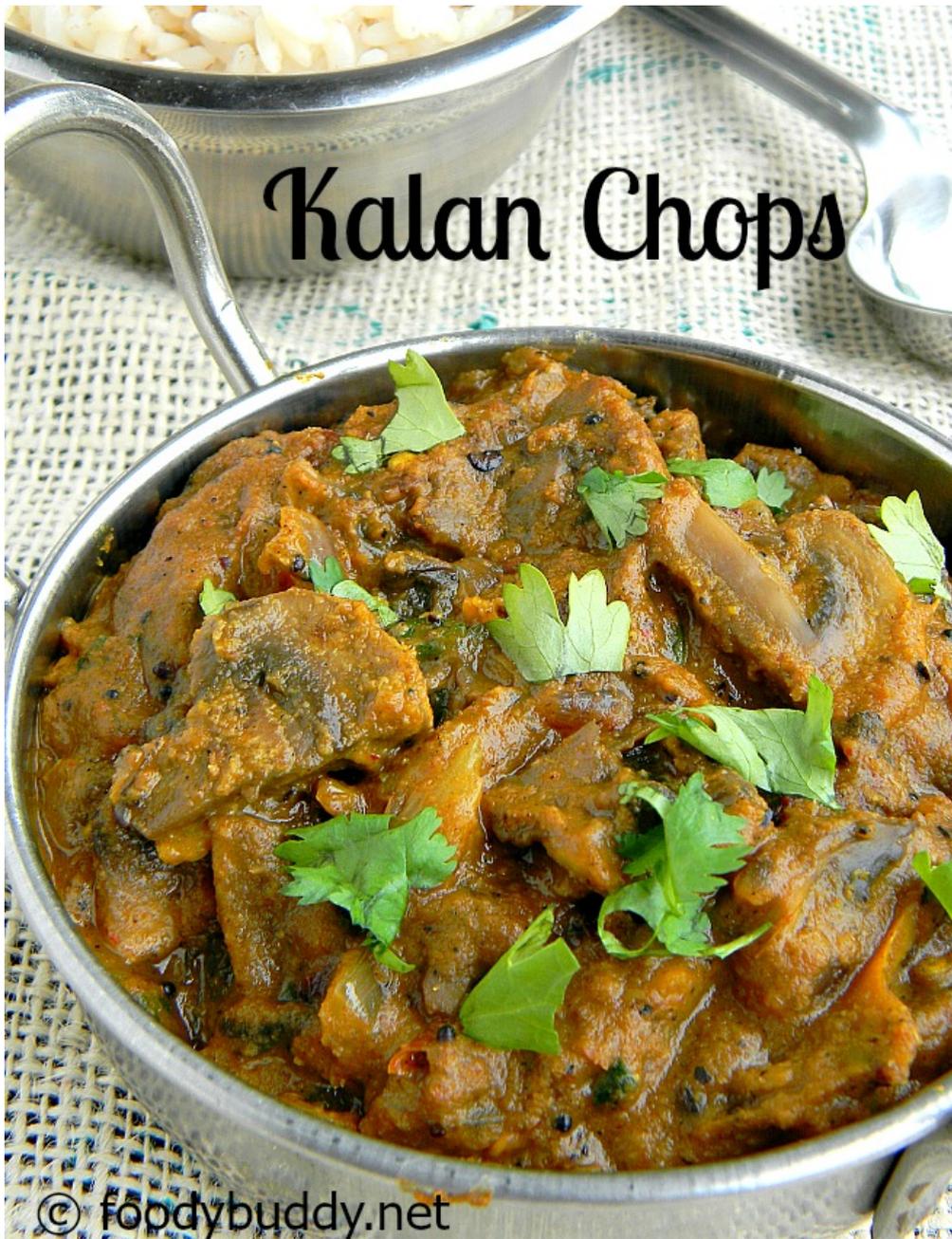
Small onions adds a nice taste to the curry.

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](#).