

Misal Pav - Marathi recipe

Introduction

Misal pav is popular Maharashtrian breakfast. There are many variations in missal pav. You can have this as breakfast, lunch or brunch. This is spicy curry with sprouts or moth beans (Mataki). It is served with ladi pav. Enjoy missal pav.

Ingredients

- 1/4 cup grated, dry coconut
- Oil
- 2 big slices Onion
- 4~5 Garlic cloves
- 1" finely chopped Ginger
- 1 finely chopped Tomato
- 1 tbsp Coriander powder
- 1 tbsp Goda masala
- 1 tbsp Red chili powder
- 250 gms Mataki
- 1/2 tsp Turmeric powder
- 1/2 tsp Salt
- 4 glasses Water
- Salt to taste
- A little Gudh / Jaggery
- Farsan
- Finely chopped onion
- Finely chopped Coriander leaves
- Fine Shev

Method

- Heat up a pan on medium heat. Add coconut and roast until it gets reddish color.
- When done, take it out into a blender pot.
- In the same pan add 1 tsp oil. Add slices onion, garlic and ginger.
- Fry on medium heat until onion gets reddish color for about 5-6 minutes.
- Add tomato and fry for another 4-5 minutes until tomato becomes soft.
- Turn off the gas and when the mixture cools down, transfer it into blender jar which contains roasted coconut.
- Blend the mixture really good.
- Heat up 1 tbsp oil in a pan. Add blended masala and fry on medium heat for about 3-4 minutes.
- Add coriander powder, goda masala and red chili powder.
- If you don't have goda masala you can add kitchen king masala of any other garam masala.
- Mix well and fry until masala release oil.
- Take mataki, add water, turmeric powder and salt.
- Cook on medium heat until 1 whistle. Do not overcook the mataki.
- Add mataki along with water into masala. Mix well. Add water.
- You can also cook mataki in the kat itself.

- Add salt and gudh to taste. You can skip gudh if you don't like. Boil misal on medium for 7-8 minutes.
- Turn off the gas and kat for misal is already.
- While serving, in a bowl add one layer of mataki at the base.
- You can add layers of boiled potato sabzi, pohe.
- Add lots of farsan and kat of misal.
- Add onion and finely chopped coriander.
- Garnish with fine shve. Serve with ladi pav, onion, coriander and slice of lemon.