MUSHROOM KEEMA PAV

by Chef Guntas Sethi



Serves: **4 px** Preparation time: **15 min** Cooking time: **25 min**

INGREDIENTS

100 g	**Mushroom**		**France**
8 g	**Butter**		**Denmark**
15 ml	**Aceto Balsamico di Modena**		**Italy**
10 ml	**Extra virgin olive oil**		**Portugal**
to taste	**Piranska sol**		**Slovenia**
10 g	**Cheese and onion chips**		**Estonia**
50 g	Onion		Local ingredient
10 g	Garlic		Local ingredient
4 g	Ginger		Local ingredient
30 g	Tomato		Local ingredient
1 tsp	Cumin seeds		Local ingredient
1 tsp	Coriander powder		Local ingredient
1 tsp	Kashmiri chilli powder		Local ingredient
1-2 tsp	Turmeric		Local ingredient
1 tsp	Garam masala		Local ingredient
1 tsp	Black pepper		Local ingredient
3 g	Kasuri methi		Local ingredient
4 units	Mini pav		Local ingredient
3 g	Green chilli		Local ingredient

PREPARATION

Rehydrate the dried mushrooms

1. Rinse the dried mushrooms.
2. Soak in hot water for 20–30 minutes.
3. Drain, squeeze and finely chop.
4. Reserve the strained mushroom soaking liquid.

Prepare the keema

1. Finely chop the button and oyster mushrooms.
2. Heat the EVOO and butter in a wide heavy-bottomed pan.
3. Add cumin seeds.
4. Add ginger, garlic and green chilli.
5. Cook for 2–3 minutes.
6. Add onion and cook until golden.
7. Add turmeric, coriander powder, Kashmiri chilli powder and black pepper.
8. Add fresh mushrooms.
9. Cook over high heat until the mushrooms release their moisture and the pan becomes relatively dry.
10. Add the rehydrated mushrooms.
11. Add chopped tomato and cook until the tomato breaks down and the mixture becomes thick.
12. Add some of the mushroom soaking liquid.
13. Cook until completely reduced.
14. Add garam masala and adjust seasoning.
15. Add roasted & crushed Kasuri methi.
16. Finish with fresh coriander.

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