



My Singapore Food Journal-1 -Homemade Memories

* **DATE:** 25-Feb-2024

* **MEAL OF THE DAY:** DINNER

* **TYPE OF DISH:** MAIN-COURSE

* **NAME OF DISH:** ALOO-MUTTER CURRY, DAAL & CHAPATTI

* **OCCASION:** WEEKEND DINNER

* **INGREDIENTS:**

* **FOR CURRY-**POTATOES, GREEN PEAS, TOMATO PUREE, CUMIN SEEDS, TURMERIC AND RED CHILLI POWDER,

* **FOR DAAL-**YELLOW MUNG DAAL, CHOPPED CORIANDER FOR GARNISHING,

* **FOR CHAPATTI-**WHEAT FLOUR AND WATER



* MAKAN REFLECTIONS



I've been in Singapore for nearly ten years now but my palate still finds flavours of my North Indian home to be the best. Aloo-mutter curry, with chunks of golden potatoes and green peas cooked in flavourful tangy tomato gravy is my favourite. The accompanying yellow daal and pillow soft chapatti make a complete meal. The refreshing aroma of freshly chopped coriander on top and the sizzling cumin-chilly seasoning on the daal all bring back memories of the food my mother used to cook. In each bite I savour a cherished memory.

* Photo Memory

