

Channa Navrattan Korma (Chickpea korma with fruit and nut)



Method

Soak the chickpeas overnight. Drain the liquid of and add the water and spice and cook until the chickpeas are tender.

Soak the nuts, sunflower seeds and tahini paste together and grind in a blender until fine to make the Shahi paste.

Melt the ghee in a pan on medium heat.

Add and fry the nuts and seeds first until they are lightly browned. Remove from the pan. Add the raisins and fry until they puff and then remove them from the pan.

To the same pan add the onion, chilli and ginger and fry until golden.

Ingredients

- 1 cup whole chick peas
- 2 tbsp. split chick peas
- 3 cups water
- 1 whole black cardamom
- 2 whole cloves
- 2 ½ cm cinnamon stick
- 1 whole bay leaf
- 1 pinch [mace](#)
- 1 tsp salt (or to taste)

- 5 blanched almonds
- 1 tbsp. cashew nuts
- ½ tsp sunflower seeds
- 1 tsp tahini
- ¼ cup water

- 60g ghee
- 1 tbsp. raisins
- ½ tbsp. whole blanched almonds
- ½ tbsp. cashew nuts
- 2 walnut kernels
- 1 tsp whole pumpkin seeds
- 1 tsp whole sunflower seeds
- 1 tsp whole pistachio kernels

- 150g thinly sliced onion
- 1 finely diced green chilli



Add the powdered spices and fry gently.
Add in the cooked chickpeas stirring well and fry for a few minutes.
Add the Shahi paste from above and cream. Bring to the boil and lower the heat and simmer for a few minutes. Add half the fruit, nuts and seeds into the korma stirring well. Use the other half to garnish.

½ inch ginger finely diced
¼ tsp chilli powder
¼ tsp [Mudgeeraba Spices Garam Masala](#)

2 tbsp. cream

