

PARSI SCRAMBLED EGGS

The Parsis are a prominent community in Mumbai, and their cuisine has influences from their original home of Iran, the British whom they became important trading partners with, as well as local Indian cooking. Here is a favourite Parsi weekend brunch dish - spicy scrambled eggs, perfect served with hot, sweet tea!

Prep 25 mins	Cook 15 mins
Heat 	Serves 4 with sides

8 **eggs** (any size) - beaten

1 small **onion** - finely chopped

1 **tomato** - finely chopped

10g **bunch of coriander** - finely chopped

1 **green chilli** (optional) - finely chopped (seeds removed if you prefer less heat)

50g **butter**

2 tsp



HALDI BLEND

1 tsp



JEERA BLEND

1

Fry the onion and 1 tsp **JEERA BLEND** in the butter for 10 minutes or until soft and translucent

2

Stir in 2 tsp **HALDI BLEND**, the eggs and $\frac{3}{4}$ tsp salt then cook over a low heat, stirring frequently for 3-5 minutes or until the eggs are scrambled to your liking

3

Stir in the tomato, coriander and green chilli (if using) to serve

PARSI SCRAMBLED EGGS



GOES GREAT WITH...

Toast, tea
and freshly
squeezed
orange juice!

EXTRAS
#35

ALSO WORKS A TREAT WITH...

- Duck eggs

RAISE YOUR GAME BY...

Using ghee in place of the
butter



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