



Best Gobi 65 Recipe Jagavis Kritunga

Blog will help you making step by step process

Jagavis kritunga restaurant has the best [Gobi 65 Recipe](#) blog. This dish is a delicious and easy to follow recipe that is perfect for any occasion. This blog will give you all the tips and tricks you need to make the perfect Gobi 65. Read on to find out more!

Are you interested in the delicious Gobi 65?

Here are 65 best Gobi recipes from Jagavis Kritunga, that will delight your taste buds and satisfy all your Gobi cravings. Gobi is one of the vegetables that are eaten all over the world. Gobi is a staple ingredient in all other Indian dishes that are used daily and can be included in Sabji, Snacks or Paratha. Gobi 65 is a unique and delicious food suitable for all Indians.

Here is a recipe and step by step guide to prepare the best Gobi 65. Information on GOBI 65 Gobi 65 is a delicious fried cauliflower. To prepare gobi 65, first clean the cauliflower by soaking it in cold water for a few minutes to remove any worms. Then, clean it well and mix it with flour, spices, herbs and yogurt into a paste. Mix well and cover well before frying until golden brown and crispy. It makes a great party or party meal and is always a hit with the kids.

It is recommended that you serve the gobi 65 hot to soften it. Adding curry leaves and greens while cooking gives this dish a wonderful taste. Gobi 65 is delicious, aromatic and addictive.

Efrata wants -

2 cups cauliflower, cut into florets

For the marinade

¼ cup corn flour

¼ cup refined flour

1 teaspoon garam masala

Salt to taste

4-5 curry leaves, chopped

2 tablespoons red chili paste

1 teaspoon ginger, chopped

1 teaspoon garlic, minced

For the sauce

2 tablespoons of oil
1 teaspoon mustard plant
1 dry red chili, crushed

Procedure -

Clean the cauliflower, cut it into small florets, put it in soft water to get rid of worms if any. Boil water and add powder, salt to it. Turn off, add the cleaned cauliflower florets to the hot water, cover and let sit for 5 minutes.

Drain the water and keep it aside. To make the marinade, combine all the ingredients in a bowl and mix well.

To get a thick paste, add water. Place the cooked cauliflower florets in the prepared marinade and cover well.

In a skillet, heat the oil. Fry marinated cauliflower until golden and crispy.

Place on a slip of paper and remove. Heat oil in a pan for the sauce.

Leave to roast the mustard seeds and dried red chillies. Green chillies, ginger, garlic and curry leaves are now added.

Stir everything together for a minute. Cook for 2-3 minutes to add the schezwan sauce.

Pour in the yoghurt and mix well. Toss the fried cauliflower into the prepared sauce. Cook for another 5 minutes. Remove from heat and garnish with spring onions.

Serve immediately. Key points to keep in mind when cooking Gobi 65.

Always fry on medium heat, otherwise the gobis will absorb more oil and become cold. To cover the gobi bouquets well, make sure the batter is thick but not too thick.

Adding Kashmiri red chilli powder gives it a nice red colour without adding food colouring and reduces the heat. Baking soda softens the gobi and keeps it from being hard and shiny, which is why I recommend it.

It is not necessary for the standing time, but if you are preparing for a party, you can prepare the marinade in advance and refrigerate it. Fry it immediately before serving.

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