

## Ingredients

- 250g Soya Chaap
- 1½ cup Sunflower Oil
- ¼ cup Desi Ghee
- 150g Onion (finely chopped)
- 4g Garlic
- 4g Ginger
- ½ cup Fresh Curd
- **Chef's Masala Chaap Formula**
- 125g Tomato Hybrid-Red
- 1 cup water
- Additional Chopped Coriander leaves & Ginger juliennes for garnish.



**PREP TIME: 15MINS**  
**COOK TIME: 30MINS**  
**TOTAL TIME: 45MINS**

Due to variations in gas pressure, stove type, and flame intensity, the cooking time may vary.

# MASALA CHAAP

## Directions

**Before you begin:** Thaw the soya chaap to room temperature and cut into approximately 1-inch thick pieces. Grind garlic and ginger into a paste and add it to the curd. Separately, grind tomatoes and mix them with **Chef's Masala Chaap Formula**.

**1. Fry Soya Chaap:** Fry soya chaap in sunflower oil over medium heat in a cooker, until the layers begin to open, allowing the gravy to penetrate.

**2. Make gravy:** Remove oil, add ghee to the cooker, and heat over medium flame. Sauté chopped onions until golden. Add the curd mixture and cook for 3 minutes. Add tomato paste and cook until oil separates. Add 1 cup of water, mix, add fried soya chaap, cover the lid, and cook for 2 whistles. Let the pressure release naturally. Turn off the heat and transfer all to a serving bowl.

*Garnish with freshly chopped coriander leaves.*

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**Note:** You can fry the soya chaap in advance and store it in an airtight bag in the freezer for up to one week.