



Instant Amla achar

Tell the story of the recipe..

Ingredients

How many servings?

7-8 Amla

2 tbsp Mustard oil

Salt

Turmeric powder

Red chilli powder

2 tbsp Fennel seeds

1 tbsp Fenugreek seeds

2 tbsp Mustard seeds

Steps

How long to cook?

- 1 Steam amla using a steamer or idli stand. Once cool, peel off using knife and remove seeds.
- 2 In a wok, add fennel seeds, fenugreek seeds, mustard seeds and roast. Once done, let it cool. Then grind it and keep aside.
- 3 Now add mustard oil in a wok, add 1tsp mustard seeds. Once seeds start to crackle, add amla, salt to taste, 1tsp turmeric powder, 1tsp red chilli powder and saute. Now add dry ground mix to it and saute well.
- 4 Amla achar is ready. Store in air tight container.