

## **MANGO FAJETO**

### **Ingredients :**

- **1 cup of Mango Pulp**
- **1 cup of yogurt**
- **1 tbsp of Chickpeas flour (Besan)**
- **1 tsp of Coriander powder**
- **½ tsp Cumins sees powder**
- **Salt to taste**

### **Process:**

**Put all the ingredients into a bowl and mix well and make sure that there is no lump left out. Add 1.1/2 cup of water. Mix well. Place this mixture on the flame. Keep on stirring till it comes to a boil. Boil for around 5 to 7 minutes on low flame. Now turn off the flame, and allow it to cool.**

### **Tadka :**

**1 tbsp of ghee. Once it is hot, add a tsp of cumin seeds, 3 kashmiri chillies, 10 to 12 curry leaves, ½ tsp Asofoetida. Turn off the flame and add ½ tsp of chilli powder. Mix well. Add the tadka to the curry mix. Mix it properly and add a handful of coriander leaves. Your fajeto is ready.**