

Egg Masala Recipe: Rich & Aromatic Indian Egg Curry

Egg Masala: A Rich, Aromatic, and Unforgettable Indian Delight!



TIME
5-7 min

METHOD
Slow cooker

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INGREDIENTS

- 1 tbsp Oil (vegetable or neutral oil)
- 1 tbsp Butter
- Whole Spices: 2 Bay Leaves
- 2 Dried Red Chillies (whole, or 1/2 tsp red pepper flakes)
- 1 tsp Cumin Seeds
- 1 tsp Black Peppercorns
- 3 Green Cardamoms
- 1 Cinnamon Stick (1-inch piece)
- 5-6 Garlic Cloves (peeled)
- 1 inch Ginger (peeled)
- 1 Onion (medium, roughly chopped)
- 8-10 Cashewnuts (raw, unsalted)
- 2 Tomatoes (medium, roughly chopped)
- Salt to taste
- 1 tsp Kashmiri Red Chilli Powder (for color and mild heat)
- 2 tbsp Oil
- 1/2 tsp Salt
- 1/2 tsp Turmeric Powder
- 1/2 tsp Red Chilli Powder (regular, for heat)
- 8 Boiled Eggs (peeled, hard-boiled)
- 1 Onion, finely chopped
- 1 tsp Red Chilli Powder (regular)
- 1/2 tbsp Coriander Powder
- 1 tsp Cumin Powder

1/2 tsp Garam Masala

1/2 tsp Aromat Powder (optional, a seasoning powder for umami)

1 cup Water

1-2 tbsp Fresh Cream

1 tsp Kasoori Methi (dried fenugreek leaves)

Chopped Coriander (cilantro) for garnish

Swaps and Notes:

Kashmiri Red Chilli Powder: This is important for the deep red color without excessive heat. If unavailable, use regular chili powder (less quantity) and a tiny pinch of red food coloring for color.

Whole Spices: These are crucial for the aromatic base. Try to use whole spices for the best flavor.

Cashewnuts: Provide richness and help create a thick, creamy gravy when ground.

Dried Red Chillies: Adjust quantity for desired heat.

DIRECTIONS

- 1. Making :** Egg Masala involves three distinct stages: preparing the gravy base, frying the eggs, and then combining for the final dish.
- 2. Gravy Base Method:: Heat Oil & Butter:** In a pan (preferably a non-stick or heavy-bottomed one), heat 1 tbsp oil and 1 tbsp butter over medium heat.
- 3. SautØ Whole Spices:** Add the bay leaves, dried red chillies, cumin seeds, black peppercorns, green cardamoms, and cinnamon stick. SautØ for a few seconds until fragrant and sizzling.
- 4. Add : Garlic & Ginger:** Add the garlic cloves and ginger. SautØ briefly (about 30 seconds) until fragrant.
- 5. Add : Onion:** Add the roughly chopped onion and cook until translucent (about 5-7 minutes), stirring occasionally.
- 6. Add : Cashews & Tomatoes:** Add the cashewnuts and roughly chopped tomatoes to the pan. Mix well.
- 7. Season & : Cook Covered:** Add salt to taste and 1 tsp Kashmiri Red Chilli Powder. Mix again. Cover the pan and cook on low flame for about 10-15 minutes until the tomatoes soften completely and release their juices.
- 8. Cool & : Grind:** Remove the pan from heat and let the mixture cool completely. Once cool, transfer to a blender or food processor and grind to a very fine, smooth paste. Do not add any water while grinding this base.
- 9. Frying the Eggs Method:: Heat Oil & Butter:** In a separate pan, heat 2 tbsp oil and 1 tbsp butter over medium heat.

10. Add : Spices: Add ½ tsp salt, ½ tsp turmeric powder, and ½ tsp red chilli powder. Mix well in the hot oil.
11. Fry : Boiled Eggs: Carefully add the 8 boiled eggs (peeled) to the pan. Fry for 2-3 minutes until they are light golden brown on all sides and coated in the spices. Remove and set aside.
12. Final Egg Masala Method:: SautØ Onion: In a clean pot or large skillet, heat 2 tbsp oil. Add the finely chopped onion and fry until golden brown (about 8-10 minutes), stirring frequently.
13. Add : Ground Paste: Add the ground paste (from the gravy base preparation) to the pan with the sautØed onions. Mix well and cook for 2-3 minutes.
14. Add : Powdered Spices: Add all the powdered spices: 1 tsp Red Chilli Powder, ½ tsp Coriander Powder, 1 tsp Cumin Powder, ½ tsp Garam Masala, and ½ tsp Aromat Powder (if using). Cook, stirring continuously, until the oil separates from the masala, indicating the spices are well cooked (about 5-7 minutes).
15. Add : Water & Simmer: Add 1 cup water and salt to taste. Bring the gravy to a boil, then reduce heat and let it simmer gently for 5 minutes.
16. Add : Cream & Kasoori Methi: Add 1-2 tbsp fresh cream and 1 tsp Kasoori Methi (crush between your palms before adding to release aroma). Mix well until fully incorporated.
17. Add : Fried Eggs & Garnish: Add the fried eggs to the simmering gravy. Stir gently to coat the eggs. Let it simmer for another 2-3 minutes to allow flavors to meld. Garnish with freshly chopped coriander (cilantro). Serve hot.
18. Tips for Success: Gravy Base Smoothness: Grinding the gravy base to a very fine paste without water is crucial for a smooth, velvety curry.
19. Cook : Spices Well: In the final step, ensure the powdered spices are cooked until the oil separates. This "bhuno" (sautØing) technique brings out their full flavor.
20. Kasoori : Methi: Don't skip the kasoori methi; it adds a unique, authentic flavor to Indian curries.
21. Fry : Eggs Properly: Frying the boiled eggs adds a beautiful golden crust and enhances their flavor and texture in the curry.
22. Adjust : Heat: Adjust the amount of red chilli powder and dried red chillies according to your heat preference.
23. Taste and : Adjust: Always taste the gravy at the end and adjust salt or spices as needed.
24. Serving Suggestions and Pairings: Egg Masala is a wonderfully rich and hearty dish, perfect for a comforting dinner. Serve it hot with:
25. Fluffy : Basmati rice

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