

# Nilesh's Vegan Tandoori Momos

## Momo Filling

- 6 medium sized beetroots (grated)
- Half a medium sized red onion finely chopped
- Thumb size piece of ginger (grated)
- 2 cloves of garlic (grated)
- A handful of finely chopped coriander
- Juice of ½ a lime
- Spices (to taste)
  - Turmeric
  - Red chilli powder
  - Dhana Jeeru
  - Salt & Pepper
  - Garam masala (optional)
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## Momo Pastry

- 1 ½ cups of plain white flour
- 50ml Beetroot water
- 50ml Plain water



## Tandoori Sauce

- 1 red onion finely chopped
- 2 cloves of garlic finely grated
- Thumb sized ginger (grated)
- 50g Tomato ketchup
- 1 teaspoon of tomato puree
- Juice of half a lime
- 1 green/red fresh chilly
- 2 tablespoons of soya sauce
- 50ml plain water
- 1 teaspoon of cornflour
- Spices (as in Momo filling)

