

PAYA – *Paaya* (Hindi) Trotter Soup

The below quantities are listed per kilo of trotters, scale up accordingly.

Ensure trotters are well cleaned and washed. Smoking them beforehand isn't essential but is recommended.

Season the trotters with salt, 1/2 tsp of tumeric powder and 1 tsp of cayenne chili powder.

Dry masala mix

1tbsp kashmiri chilli powder
1tbsp coriander powder
1 tsp cumin powder
2 bay leaves
1/4 tsp garam masala

Roast the below, using a splash of neutral oil until browned

2 diced tomatoes
1/2 a fresh grated coconut
2 onions
1/2 tsp fennel seeds
1/2 tsp tumeric powder
1 tsp cayenne chili powder
2 curry leaves
3 green chillies
1/2 a garlic bulb
1 large piece of ginger
small piece of tamarind
Cinnamon, Cloves & Cardamom (whole – a quill, and a pinch each of the buds and seed pods)

Once cool, use a wet grinder to blend, adding water as needed.

In the cooking vessel of choice,

Add the ground mixture to the masala and mix well.

Add the seasoned trotters and mix

Add 1.75L (7 cups) of water

Simmer overnight for 8 hours

Garnish with chopped coriander