Vegan Recipe: Patra / Stuffed Colocasia Leaves

15 Colocasia / Taro root leaves, rinsed and dried

For the Paste

- 2 cups Gram flour (besan)
- 1/4 teaspoon Turmeric powder (haldi)
- 2 tablespoon powdered Jaggery or as required
- 1 teaspoon thick Tamarind paste
- 1 teaspoon Coriander Powder
- 1/4 teaspoon Asafoetida (hing)
- 1/2 teaspoon Garam masala powder
- 1/2 teaspoon Red chilli powder
- 1 tablespoon Cooking oil
- Salt, to taste

For the Tempering

- 1 teaspoon Sesame seeds
- 1 teaspoon Mustard seeds
- 4 Curry leaves
- 1 tablespoon Cooking oil
- 2 tablespoons Fresh coconut, grated

1. Remove the central vein and stalks from the dried taro leaves.
2. Combine all the ingredients for the paste adding very little water and make a smooth paste. Check the taste and add more salt, jaggery or tamarind paste is required. The batter has to be thick.
3. Place a leaf on a flat surface with the greener side facing down, the pointer side facing towards you and the broader/heart side facing up. Now spread about a tablespoon of the gram flour paste evenly on the surface of the leaf and place the other leaf upside down on it and apply the batter in same way. Continue this process till 3 leaves.
4. Fold the left and the right sides till towards their center and roll them into a log lengthwise and seal the edges together with the gram flour mixture. Keep aside.
5. Continue the same process with the remaining leaves.
6. Preheat a steamer with 3 cups of water at the bottom. Grease the steamer plates with oil and place the taro rolls into the steamer plates. Cover the steamer and steam for 15 minutes on high heat. Turn off heat; remove the steamer pates from the steamer and allow them to cool for ten minutes.
7. Once cooled, cut the taro logs into sizes of half an inch and keep aside. It will look like pinwheels with layers of leaves and yellow gram flour.

8. Heat a tablespoon of oil in a wide sauté pan on medium heat; add the sesame seeds, mustard seeds and allow them to crackle.

9. Transfer the steamed patras into the pan and gently stir them into the seasoning. Turn off heat and arrange the patras back into the platter.

10. Garnish with freshly grated coconut and serve this vegan Patras as an appetizer or along with your main course meal.