

RAITA KHIRA

(grated cucumber in yogurt)

1/2 continental cucumber, grated

1/2 cup natural yogurt

*1 tablespoon chopped fresh
coriander*

1/2 teaspoon safflower oil

1/4 teaspoon cumin seeds

1/4 teaspoon salt

Mix cucumber with yogurt, coriander in serving bowl, refrigerate.

Heat oil in pan, add cumin seeds, as they turn black, set aside to cool, add to mixture. Add salt just before serving. Serve cold.

To cook ahead: Prepare 4-6 hours ahead.