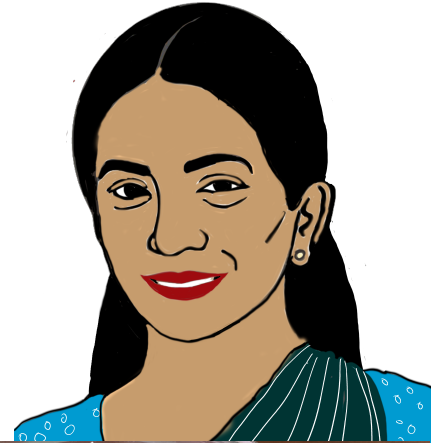


MUSHROOM XACUTI WITH XACUTI OF GOA MASALA

What you need;

- Mushrooms: 200g
- Onion: 2 medium
- Coconut milk: 1 cup
- The Women of Goem Xacuti of Goa masala: 2-3 tbsps
- Coconut cream or thick coconut milk: 3-4 tbsps
- Curry leaves for garnish
- Salt to taste
- Cooking oil (coconut oil is traditional, but you can use any oil)



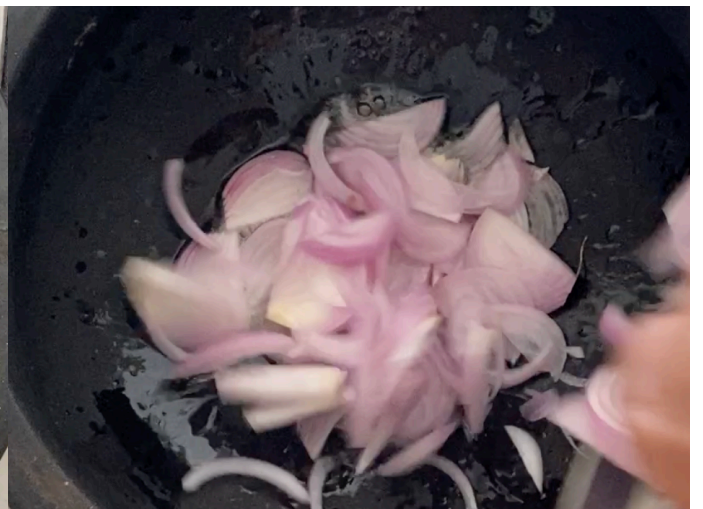
Clean the mushrooms and slice them in half.



Finely slice the onions.



Heat 3-4 tbsps of oil in a deep bottomed vessel.



Add the onions



Sautee for 3-4 minutes.



Add half a tsp of salt.



Fry until they turn golden brown.



Add 2-3 tsps of Xacuti masala.



Fry on a low flame.



Add 2-3 tsps of diluted coconut milk for better mixing.



Mix thoroughly and fry for 2-3 minutes.



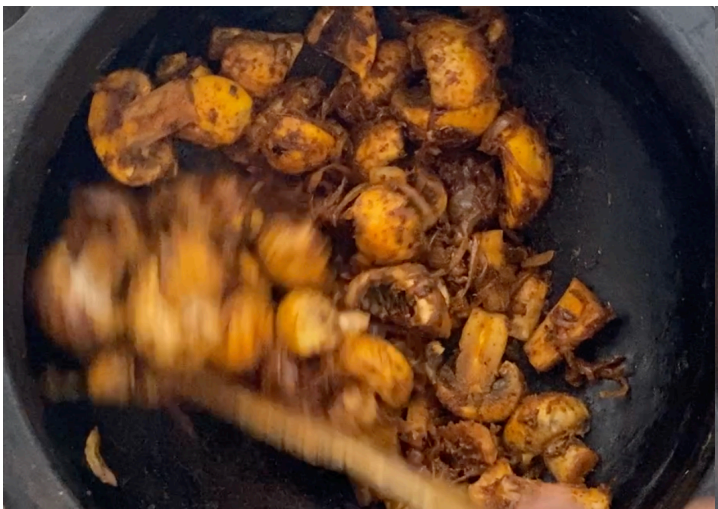
Oil will start to separate.



Add the mushrooms.



Mix thoroughly.



Fry for 2 -3 minutes.



The mushrooms will shed water.



Add 1 cup of coconut milk.



Mix well.



Cook with the lid closed on medium flame.



Cook for 3-4 minutes.



Check the consistency of gravy.



Add a bunch of fresh curry leaves.



Mix well.



Adjust salt.



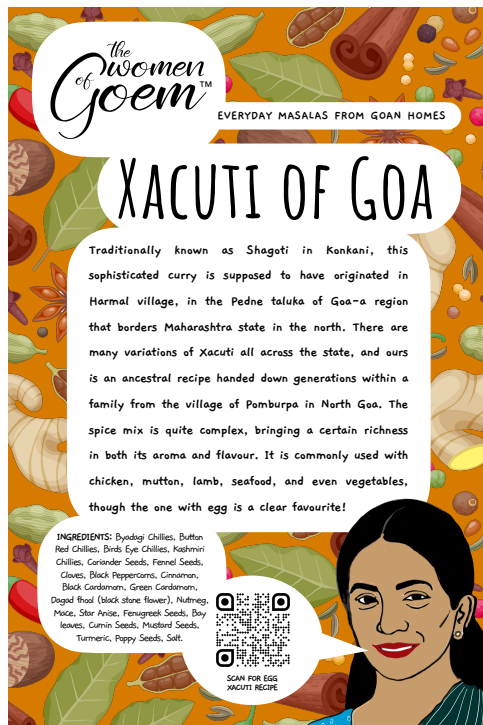
Add 2-3 tbsps of thick coconut milk or cream.



Transfer to a bowl.



Serve with rice or roti.



Xacuti of Goa 80g

Traditionally known as Shagoti in Konkani, this sophisticated curry is supposed to have originated in Harmal village, in the Pedne taluka of Goa—a region that borders Maharashtra state in the north. There are many variations of Xacuti all across the state, and ours is an ancestral recipe handed down generations within a family from the village of Pomburpa in North Goa. The spice mix is quite complex, bringing a certain richness in both its aroma and flavour. It is commonly used with chicken, mutton, lamb, seafood, and even vegetables, though the one with egg is a clear favourite!

₹125.00 (Please check latest price including GST [here](#))

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