



Ingredients :

- 12 chilis serrano or Thai
- 2 jalapeno chili
- 3 tablespoons of ghee
- 1 onion, chopped
- 3 mushrooms diced
- 4 cloves garlic, minced
- 2 tomatoes, peeled and diced
- 2 tablespoons of finely chopped ginger
- 2 teaspoons of salt
- 1 cup of feta or crumbled farmer cheese
- 1 cup of fresh cilantro chopped

Preparation :

Cut the chilis lengthwise and remove seeds under running water. Coarsely chop all the chilis and reserve.

Cook onion, mushrooms and garlic over medium heat for about 5 minutes until onion is translucent. Add the chilis, tomatoes, ginger and salt, mix well and cook for about 7-10 minutes, until chilis are slightly scorched, then add cheese and cook, stirring constantly until melted.

Garnish with cilantro and serve warm or lukewarm with rice.

Anecdotes : The Emedaste is the national dish of Bhutan, there are many variety. Here, the chilis is used as a vegetable not a spice.