

Masala Sauce for Lentil Balls:

- Peel 25 medium white onion (equals about 15 large white onion).
- A third of the onion cut into quarters and cook for 10 minutes. Drain, and make into a puree with the hand blender.
- The rest (2/3) of the onion cut with the machine into small pieces.
- Take one tin of tomato cubes and also make into a puree with the hand blender.
- Take gloves and mince one green hot pepper very small.
- Put into a big pot:
 - 5 tablespoons of oil with the
 - onion pieces cut above and fry for 3 minutes. Add:
 - 0.5 cup of minced garlic, together with
 - 0.25 cups of grated ginger and fry until the mixture browns. Add the
 - green hot pepper pieces and mix shortly. Add the
 - ground onion mixture, as well as the
 - ground tomato mixture and mix. Add:
 - 5 cups (1.1 liter) of tofu cream cheese.
 - 1.5 cups of tomato concentrate,
 - 4 tablespoons garam masala,
 - 4 tablespoons ground dried coriander,
 - 3 tablespoons salt,
 - 2 tablespoons cumin,
 - 2 tablespoons turmeric,
 - 2 tablespoons hot paprika and mix for 2 minutes. Add
 - 4 liters of water and cook for five minutes.
 - Taste.