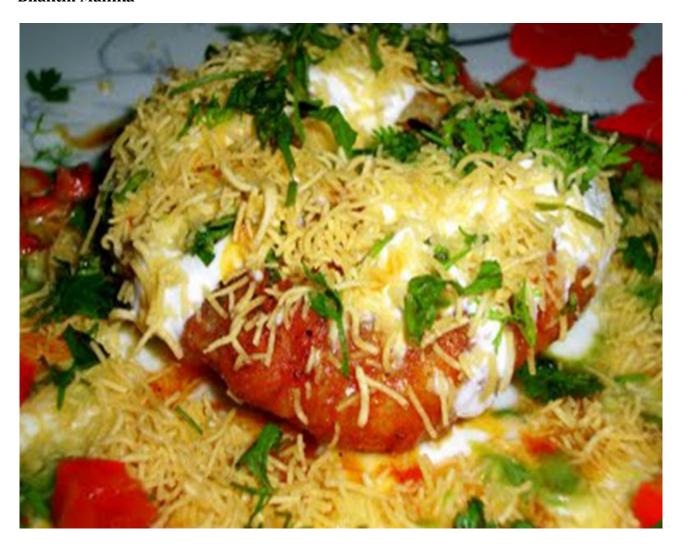
Recipe

Banana Dahi-Kachori

By

Bhaktin Mallika



Ingredients

- Bananas 3
- All-purpose flour(maida) 2-cups
- Plain yogurt 1-cup
- Date-tamarind chutney ½ cup
- Fine sev 1-cup
- Garam masala 1-tsp.
- Green chili paste 2-tbsp
- Grated coconut ½ cup
- Parched rice (poha) 1-cup
- Lemon juice 1-tbsp.
- Sugar 2-tbsp.
- Salt As per taste
- Oil for frying

Preparation

- 1. Cook the bananas in a pressure cooker.
- 2. Peel and mash bananas, mix salt and all-purpose flour and knead the dough.
- 3. Make 20-22 equal balls.
- 4. Wash parched rice in water and leave for ½ hour.
- 5. Mix grated coconut, parched rice, garam masala, green chili paste, lemon juice, coriander leaves, sugar and salt.
- 6. Divide the mixture into equal parts.
- 7. Flatten a banana ball in the palm and press the parched rice mixture in the center.
- 8. Round up and then flatten to make a patty and deep fry in oil.
- 9. Soak all these fried patties in the plain yogurt.
- 10. Sprinkle a little salt, cumin seeds powder, coriander leaves, date-tamarind chutney, yogurt and sev while serving.

Serves

2 Persons.

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