

Bread Pakora

Aloo stuffing:

3 potatoes, boiled & mashed
1 green chilli, finely chopped
1" root ginger, finely chopped
¼ teaspoon chilli powder
½ teaspoon aamchur (dried mango powder)
2 tablespoons coriander, finely chopped
½ teaspoon chaat masala
¼ teaspoon salt

For besan batter:

95g gram flour (chickpea flour)
2 tablespoons rice flour
½ teaspoon chilli powder
½ teaspoon salt
A pinch of bicarbonate of soda
60ml water, or as required
4 slices of bread, white or brown
4 teaspoons of mango chutney
Oil for deep frying

In a large mixing bowl put the potato, chilli, ginger, coriander, chilli powder, aamchur and chaat masala. Combine all the ingredients well and then this is the aloo stuffing.

Spread 1 teaspoon of chutney over each bread slice and cut in half. Spread a tablespoon of the aloo stuffing over one half slice of bread. Cover with another half slice and dip into the besan batter covering both sides.

Heat the oil and deep fry immediately. Splash oil over the bread pakora and fry until the pakora turns golden and crisp. Serve with more mango chutney.

