

Masala Buns

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredients	Description
4-5	Medium	Chillies Green	Finely chopped
1	Tablespoon	Cooking Oil	
1	Tablespoon	Coriander Leaves (Kothmeedil)	Finely chopped
1	Teaspoon	Garlic	grated
1	Teaspoon	Ginger	grated
1	Teaspoon	Lime Juice	
1	Large	Onion	Finely Chopped
3	Medium	Potatoes	boiled and peeled
	As Required	Salt	to taste

Method

For the stuffing:

1. Heat oil in a heavy pan.
2. Add ginger, garlic, chillies, stir for a moment.
3. Add onions, saute till tender and pinkish.
4. Add potatoes, lemon juice, salt, coriander.
5. Mix well and cook for 2-3 minutes.
6. Cool well before stuffing.

To proceed:

1. Prepare bread dough upto (including) the punching stage. - check "Basic Bread";
2. Take a golf ball sized lump of dough.
3. Pat out thickly on palm.
4. Place a tbsp. of stuffing in centre.

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5. Pull up sides and carefully enclose stuffing.
6. Shape into a round, and slightly flattened like a bun.
7. Use a greased palm to do the same.
8. Place on baking sheet keeping ample space for rising.
9. Cover and keep aside for 30 minutes.
10. Bake in preheated oven at 200C for 15 minutes or till golden.
11. Brush with milk a minute or two before removing from oven.
12. Serve warm with butter and marmalade.

Variations:

Any of the other mentioned stuffings may be used in place of potatoes. If sweet stuffing is used Take care to serve with unsalted butter.

Making time:

Stuffing - 15 minutes Other procedure: 1 hour (excluding proving and resting periods)

Makes: 6-7 buns approx.