

### Ingredients

Quantity	Measure	Ingredients	Description
1	Pinch	Baking Powder	To prepare batter
6	Medium	Chillies Green	
1	Teaspoon	Chilly Powder, Red	to taste - To prepare batter
1	medium	Red dry Chilly	
A	Few	Coriander Leaves (Kothmeer)	
2	Teacup	Flour, Gram /Chana Ata	To prepare batter
1/4	Teacup	Flour, Rice	To prepare batter
1/2	Inch	Ginger	
2	Medium	Onions	
6	Medium	Potatoes	
	As Required	Salt	to taste - To prepare batter
	As Required	Salt	to taste
1	Pinch	Turmeric Powder	

### Method

For batter:

Make batter with besan (gram flour), rice flour, salt, chilly powder, and baking powder adding water.

Curry:

1. Boil the potatoes and peel them. Cut into small pieces or mash them.
2. Put a non-stick pan on the stove and add oil. After heated add chana dal, urad dal, red

chilly piece, curry leaves, mustard seeds & jeera.

3. When mustard starts to splutter add onions fry for 2-3 min then add turmeric, salt and chilly powder.

4. Add mashed potatoes and fry for 5 minutes. Also add coriander leaves.

Making bondas:

1. Heat oil in a pan.

2. Make a small lemon sized ball from the curry and dip in the batter prepared above. Drop them in hot oil and fry until brown.

3. Serve hot.