## Ingredients

| Quantity: | Measure:    | Ingredients:                | Descrip          |
|-----------|-------------|-----------------------------|------------------|
| 1/2       | Kilogram    | Assorted Vegetables (capsic |                  |
| 1         | Teacup      | Flour, All Purpose          | for batter       |
| 1/2       | Teacup      | Corn Flour                  | for batter       |
| 1/4       | Teaspoon    | Pepper Powder               | for batter       |
| 1/4       | Teaspoon    | Chilly Powder, Red          | for batter       |
| 1         | Teaspoon    | Teel. (Sesame Seeds)        | for batter       |
|           | As Required | Salt                        | to taste. Add to |
|           | As Required | Cooking Oil                 | for deep frying  |

## Method

## Prepare the batter -

Mix the flour, cornflour, pepper, sesame seeds and salts with enough water to make a thick batter coating vegetables

- 2. Wash and cut the assorted vegetables of your choice, and dip the pieces in the batter and deep fry till golden brown.
- 3.Remove with a perforated ladle and place over a kitchen towel to absorb the extra oil, and serve with chutney or a dip.