



Ingredients

| | Quantity: | Measure: | Ingredients: | Description: |
|-----|-----------|-------------|-------------------------------|-----------------------------|
| | 750 | Grammes | Potatoes | Boil in salted water |
| a | | Pinch | Turmeric Powder | For mashed potatoes |
| 1/2 | | Kilogram | Beef - Mince | Cook with ginger and garlic |
| 2 | | Teaspoon | Ginger Garlic Paste | For Beef mince |
| | | As Required | Salt | To Taste |
| | | As Required | Cooking Oil | For Frying |
| 3 | | Large | Onions | minced |
| 1 | | Teacup | Coriander Leaves (Kothmeethi) | chopped |
| 2 | | Inch | Ginger | chopped |
| 6 | | Medium | Chillies Green | chopped |
| 1 | | Teaspoon | Pepper Powder | To taste |
| 1 | | Nos | Eggs | Dip cutlets in beaten eggs |
| | | As Required | Bread Crumbs | For rolling cutlets |
| 1 | | Nos | Lime (fresh) | To taste |

Method

- 1)Cook potatoes with little salt, and enough water.
- 2)Mash them well with turmeric powder.
- 3)Cook beef with ginger-garlic paste and salt, till done.
- 4)Heat some oil in a pan.
- 5)Fry onions, till brownish.
- 6)Add green chillies, ginger and coriander leaves and fry for some time.
- 7)Add the cooked beef and little pepper and saute for some time.
- 8)Remove from heat and let it cool.
- 9)Grind it dry in a grinder.
- 10)Mix together the above ground beef mix and mashed potatoes.
- 11)Add juice of a lemon to it and mix well.
- 12)Make cutlets of the mixture.
- 13)Dip them in beaten egg and roll in bread crumbs.
- 14)Deep fry in oil.