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Ingredients

2 cups maida / all purpose flour
1 inch ginger, finely chopped
2 tbsp grated / chopped fresh coconut
2 green chillies, finely chopped
10 curry leaves
1 cup curd / yogurt
½ tsp baking soda
pinch of hing / asafoetida
salt to taste

Instructions (1 cup =255 ml)

1. finely chop coriander leaf, ginger, chilli and curry leaves.
2. in a wide mixing bowl take finely chopped chilli, curry leaves, ginger, coriander leaves. also add grated coconut and hing.
3. add 1 cup of curd, salt and baking soda. mix very well.
4. now add maida and mix well to form a smooth batter
5. mix well to make a thick batter. it has to be elastic as well in dropping consistency.
6. cover and rest for 2-3 hours.
7. in a deep frying pan, take sufficient oil so that bajji's can be easily deep fried
8. dip your fingers in water, and start making lemon sized bajjis. drop them one by one to oil.
9. keep the flame in lower to medium. bajjis should start turning golden brown.
10. remove the bajjis carefully from oil.
11. serve hot with coconut chutney.