

Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grams	Potatoes	Boil with
250	Grams	French beans	Boil the vegetab
500	Grams	Carrots	Boil the vegetab
250	Grams	Beetroots	Boil the vegetab
250	Grams	Suran	Boil the vegetab
1/4	units	Bread, White	
250	Grams	Green Peas	Boil with peas
12	Small	Chillies Green	chopped
4	Small	Onions	chopped
1	Bunch	Coriander Leaves (Kothmeer)	
6	Flakes/Seeds/Cloves	Garlic	
1/2	Teaspoon	Garam-Masala	
300	Grams	Flour, Gram /Chana Ata	

Method

Separately boil peas and potatoes, and boil the other vegetables in another lot. When soft, mash all vegetables into a pulp.

Moisten the bread, and add it to the vegetable mash.

Add the chopped chillies, onion, ginger, and garlic to the mash, and mix well into a thick dough. Add the flour and mix.

In a deep frying pan heat cooking oil, and make balls of the dough, and fry well.