

## Recipe

### Kacha Kolar Dalna

## By

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## Ingredients

- Raw bananas - 4 medium sized
- Gram flour (besan) - 2 tbsp
- Ginger - 2 inch piece
- Fresh coriander leaves -  $\frac{1}{4}$  small bunch
- Tomato - 1 medium sized
- Red chili powder - 1 tsp
- Salt - to taste

- Oil - 1 tbsp + to deep fry
- Bay leaf - 1
- Turmeric powder - ½ tsp
- Salt - to taste
- Garam masala powder - ½ tsp

## Preparation

1. Wash, boil and cool raw bananas. Peel and mash thoroughly.
2. Peel, wash ginger and grind to a fine paste.
3. Clean, wash and finely chop coriander leaves.
4. Wash and finely chop tomato.
5. Mix mashed banana, coriander leaves, gram flour, one teaspoon of ginger paste, half a teaspoon of red chili powder and salt to taste.
6. Knead to dough and divide into ten to twelve equal portions.
7. Shape them into round koftas.
8. Heat sufficient oil in a kadai and deep fry Koftas on medium heat till golden brown.
9. Drain onto an absorbent kitchen towel.
10. Heat one tablespoon of oil in a pan. Add bay leaf.
11. Add remaining ginger paste and stir-fry briefly.
12. Add red chili powder, turmeric powder, tomato and cook on low heat, stirring continuously, till oil separates.
13. Add two cups of water and salt to taste and bring the gravy to a boil. Reduce heat and add fried Koftas. Cook for five minutes.
14. Stir in garam masala powder and serve hot.

## Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**