

Recipe

Banana Cutlets

By

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Ingredients

- Cooking bananas - 6
- Peas -100 grams
- Grated coconut -1-cup
- Green chili paste -1-tsp.
- Coriander leaves - 1-cup
- Lemon juice - 2-tsp.
- Sugar- 2-tsp.
- salt -As per taste
- Raisins - 15
- Arrowroot (corn meal powder) - ½ cup.

Preparation

1. Boil the bananas and peas in a pressure cooker.
2. Peel and mash the bananas and peas.
3. Add salt and arrowroot and knead to make the dough.
4. Divide into 20-22 equal balls.
5. Mix grated coconut, green chili paste, lemon juice, sugar and salt.
6. Mix coriander leaves and raisins.
7. Divide this mixture into equal parts to use for the filling.
8. Flatten banana ball in the palm and press filling in the center.
9. Round it up and then flatten to form a patty.
10. Deep fry in the warm oil.
11. Serve with the chutney or tomato sauce.

Serves

2 - 3 Persons.

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