

Recipe

Bread Pakoras

By

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Ingredients

- Firm white bread - 4 slices
- Rice flour - 1 tbsp
- Gram flour (besan) - 1 cup
- Salt - 1 teaspoon
- Asafetida (hing) - a pinch
- Cumin seeds (jeera) - 1 tsp
- Finely chopped green chilies - 2
- Chopped coriander - ¼ cup
- Water - ½ cup + 2 tbsp
- Oil to fry

Preparation

1. Remove the brown edges from all the 4 sides of the bread.
2. Slice the bread lengthwise into 3 equal parts.
3. Mix all the dry ingredients together (Gram flour (besan), rice flour, asafetida, cumin seeds, and salt.)
4. Rice flour helps to make the pakoras crispier.
5. Add the water slowly to make a smooth batter. (Batter should be like the consistency of pancake batter or dosa batter)
6. Add the chopped green chilies and coriander to it and mix well.
7. Heat the oil in a frying pan on medium - high heat.
8. The pan should have at least 1 ½ inch of oil.
9. To check if the oil is ready, you can put one drop of batter in the oil.
10. The batter should immediately come up but not change its color.
11. Dip the bread slices in the batter one at a time and slowly drop them into the oil.
12. Fry the pakoras in small batches.
13. The pakoras will take about 4 to 5 minutes to cook.
14. Turn them and fry on the other side.
15. Fry the pakoras until both sides are golden-brown.
16. Repeat this process with all the bread slices.
17. Serve hot with chutney.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**