

## Recipe

### Mysore Bajji

## By

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## Ingredients

All purpose flour (maida) - 2 cups  
Curd - 1½ cup (approximately)  
Salt - as required  
Cumin seeds - 1 tsp  
Baking soda – a pinch  
Green chilies - 4, 5  
Ginger - small piece  
Grated coconut - 1 tsp (optional)  
Oil - for deep frying

## Preparation

Mix maida and curd in a mixing bowl without any lumps. Batter should be thick. Add salt, cumin seeds and baking soda to the batter. Chop green chilies and ginger into small pieces and add to the batter, mix well. Let it rest for an hour. Now heat plenty of oil in a deep frying pan and when oil is heated, drop small quantity of batter in oil and fry until golden brown. Fry 4 or 5 at a time. Serve hot with chutney.

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Hare Rama Hare Rama Rama Rama Hare Hare**