

## Recipe

### Mysore Bonda

## By

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## Ingredients

- 1½ C all purpose flour (maida)
- 1/3 C rice flour
- 1 Tsp salt
- ½ Tsp baking soda
- ¾ - 1 C buttermilk
- 1 Tsp cumin seeds
- 1 Tbsp minced ginger
- 1 hot green chili chopped
- 1 Tbsp chopped coconut
- Ghee/oil for deep frying

## Preparation

1. In a mixing bowl, combine the flours, salt and baking soda. Pour the buttermilk, and mix well to yield a thick batter. Add the cumin seeds, ginger, chilies, coconut and mix well. Cover and allow to sit for 30 minutes.
2. Heat ghee/oil in a deep frying pan over moderate heat. Drop the batter by tablespoonfuls into the ghee/oil. The batter would shape into balls and puff up. Turning often, cook them on medium-low heat until crisp and evenly browned from all sides (Don't cook the balls on high heat as they be browned from outside and would not get cooked from inside). Serve hot with Coconut & Coriander chutney.

## Serves

4-5

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