

Recipe

Potato Bajji

By

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Ingredients

Potato-1
Chickpea flour (Besan)-10 tsp
Salt-acc to taste
Red chili powder-1/2 tsp
Baking powder-a pinch
Oil for deep frying

Preparation

In a mixing bowl add besan, salt, red chili powder, baking powder and water. Mix well and make a batter. Peel the skin of the potato and cut into slices. Dip the potato slices in the besan batter and drop in heated oil and fry until golden brown.

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