

Recipe

Palak Curd Chat

By

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Ingredients

Palak – 200 gm
Paneer – 100 gm
Maida (Refined Flour)– 30 gm
Curd – 1 Cup
Wheat bread – 8 Slices
Cabbage – 100 gm
Corn (Boiled) – ½ Cup
Boiled potatoes – 250 gm
Green chillies (Chopped) – 2 no
Chat masala – 1 Tsp
Tamarind pulp – 2 Tbsp
Corriander leaves – Few
Salt – To Taste
Sugar – To Taste
Oil – For Frying

Preparation

1. Make a batter by smashing the potatoes and adding cooked cabbage, corn, paneer, chilly paste, chat masala and salt.
2. Now, cut the bread slices in round shape.
3. Put the above prepared potato batter on this bread slice.
4. Add spinach leaves on the top of this batter.
5. Make a smooth paste of the maida by adding water to it. Apply this maida paste on the top of the spinach leaves so that it gets covered completely and fry these potato rings and keep aside.
6. Beat the curd and add sugar and salt to it
7. Make tamarind chutney out of the tamarind pulp by adding water and sugar to it.
8. While serving put the potato ring on the serving plate, add curd on the top of it, salt , chat masala and chopped coriander leaves.

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