

## Recipe

### Banana Dahi-Kachori

## By

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## Ingredients

- Bananas - 3
- All-purpose flour(maida) - 2-cups
- Plain yogurt - 1-cup
- Date-tamarind chutney – ½ cup
- Fine sev - 1-cup
- Garam masala - 1-tsp.
- Green chili paste - 2-tbsp
- Grated coconut – ½ cup
- Parched rice (poha) - 1-cup
- Lemon juice - 1-tbsp.
- Sugar - 2-tbsp.
- Salt - As per taste
- Oil for frying

## Preparation

1. Cook the bananas in a pressure cooker.
2. Peel and mash bananas, mix salt and all-purpose flour and knead the dough.
3. Make 20-22 equal balls.
4. Wash parched rice in water and leave for ½ hour.
5. Mix grated coconut, parched rice, garam masala, green chili paste, lemon juice, coriander leaves, sugar and salt.
6. Divide the mixture into equal parts.
7. Flatten a banana ball in the palm and press the parched rice mixture in the center.
8. Round up and then flatten to make a patty and deep fry in oil.
9. Soak all these fried patties in the plain yogurt.
10. Sprinkle a little salt, cumin seeds powder, coriander leaves, date-tamarind chutney, yogurt and sev while serving.

## Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**