

Patata Waras

Servings: 12

Prep Time: 20min

Cook Time: 15min



Ingredients

Batter

- 300 ml Chana flour
- pinch of salt
- 30 ml plain flour
- 5 ml baking powder
- 187ml enough water to mix batter

Filling

- 1/4 bunch dhania, finely chopped
- 6 chillies, finely chopped
- 1 kg potatoes
- 5 ml tumeric
- 10 ml salt
- 2.5 ml mustard seeds

Directions

1. Boil potatoes, turmeric, salt and mustard seeds till soft.
2. Let cool for half an hour. Peel potatoes and mash all together
3. Lastly add chillies and dhania.
4. Make batter by combing all the batter ingredients – add little-by-little water at a time to achieve right consistency
5. Form potato mixture like round ping pong balls in the palm of your hand.
6. Dip in the batter and then fry in deep oil until golden brown