



Bread Pakora

2 Servings



Average

up to 20 Min.



Ingredients:

- 30 g Besan (Gram Flour) (2tbsp.)
- 2 1/2 g Salt (1/2tsp.)
- 2 1/2 g Black Pepper Powder (1/2tsp.)
- 2 1/2 g Red Chilli Powder (1/2tsp.)
- 60 ml Water (8tbsp.)
- 110 g Potatoes (1 medium, boiled, peeled & mashed)
- 45 g Dr. Oetker FunFoods Mayonnaise Tandoori (3tbsp.)
- 4 Slices Bread
- 200 ml Vegetable Oil (for frying)

- 1 Mix besan, salt, black pepper, red chilli and water to make a smooth batter. Keep aside.
- 2 Mix potato and mayonnaise separately. Spread mixture on 2 slices and cover with a slice each.
- 3 Cut diagonally into triangles and coat each triangle with batter.
- 4 Deep fry in hot oil until light brown. Serve hot.



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