Mangalore Bonda Recipe / Maida Bonda / Quick Snack



Mangalore bonda recipe / maida bonda / Goli Baje is a quick evening south Indian snack that can be made in 30 mins. This mangalore bonda is from Mangalore cuisine, they are made

from maida (All Purpose Flour), sour curd, rice flour, ginger, green chilly and other spices. Yesterday, it was raining outside, so I made this yummy bonda for evening snack and we had it with hot masala chai and chutney. The recipe for making bonda is straight forward and easy, mix all the ingredients in a bowl, leave it for 15 mins and finally deep fry it in hot oil. Personally, I don't like to buy snacks from outside as they are too oily and not hygenic. So I always make it in my home. One thing I love about this bonda are they are lightly crisp on outside and they are soft and porous on inside. Make sure you serve this mangalore bonda **hot** as they become too soft after cooling because of maida. You can make this bonda for party or for guests. Even bachelors can do this snack easily. Serve them with coconut chutney or green chutney or onion tomato chutney or ketchup.

Also try my other evening snacks

- mysore bonda
- Wheat Bonda
- Samosa
- Green Peas Kachori
- Sabudana Aloo Vada
- Poha (Aval) vadai

How to make Mangalore Bonda Recipe / Maida Bonda / Goli Baje

4.0 from 1 reviews
Mangalore Bonda Recipe / Maida Bonda / Goli Baje



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Prep time
20 mins
Cook time
20 mins
Total time
40 mins

Mangalore Bonda Recipe / Maida Bonda / goli baje / is a quick evening Snack made from maida. Served with tea and coconut chutney / mint chutney / ketchup
Author: gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 10 bonda
Ingredients

- ¾ Cup of Maida (All purpose flour)
- 1 Tbsp of Rice Flour
- ½ Cup of Sour Thick Curd (Yogurt)
- ¾ Tsp of Cumin
- ¾ Tsp of Black Pepper, Crushed
- 1 Inch Ginger, Finely Chopped
- 1 Green Chilly, Finely Chopped
- Few Curry Leaves, Finely Chopped
- Few Coriander Leaves, Finely Chopped
- ¾ Tsp of Salt or to taste
- ½ Tsp of Baking Soda
- Pinch of Asafoetida
- Oil to deep fry

Instructions

1. Wash and finely chop the green chilly, ginger, curry leaves and coriander leaves.. Crush the black pepper in mortar and pestle.
2. In a mixing bowl, add all the ingredients except oil. Mix everything with hand or beat well with whisk until everything is combined.
3. Leave the batter in counter top for 20 mins.
4. Heat a pan with oil, when it is hot, add small ball of batter, when it comes up immediately, it means oil is hot. Gently add spoonful of batter to hot oil or keep a small bowl of water to wet your hands. Use your hands to gently drop the batter into the oil, cook both sides until golden brown.
5. Fry it in a medium flame and make sure inside gets cooked.
6. Drain it in a paper towel.
7. Yummy bonda is ready to serve and enjoy with a cup of tea or coffee.

Notes
The batter should not be too thick or thin. If your batter is watery, bonda will absorbs more oil.
Don’t add water to the batter, just add the sour thick curd alone.
Don’t use fresh curd. It should be sour in taste like 1 or 2 day old curd.
If your batter is runny, keep it in fridge for sometime and cook later.
Always fry the bonda in a medium flame. If you cook it in high flame, inside wont get cooked. If it is too low, bonda will absorbs oil.
Adding rice flour gives little crispness to outside.
If you open the bonda, it will be soft and porous. That’s a right consistency.



Tags: Mangalore bonda, mangalore bonda recipe, maida bonda, goli baje, mangalore snack, bonda recipe, crispy bonda recipe, how to make mangalore bonda, prepare goli baje at home, how to make hotel style bonda at home, quick evening snack, south indian snack, kids snack recipe

Bittergourd 65 Recipe / Pavakkai 65 / Karela 65



Bittergourd 65 Recipe / Pavakkai 65 / Karela 65 is an easy, deep-fried snack made with bittergourd. I guess, everyone love Gobi Manchurian and mushroom 65. But I wanted to try something different so I tried with bittergourd. Wow, it was so good in taste. If you are bittergourd lover like me, you will absolutely love this pavakkai 65 for sure. In this recipe, bittergourds are marinated in a batter, then deep-fried in oil. You can serve this as a starter or as side dish or as a tea time snack. I had it with sambar rice and curd rice as side dish. Try this karela 65 and let me know your feedback.

How to make Bittergourd 65 Recipe



Bitter gourd 65 / Pavakkai 65 Recipe

Bittergourd 65 Recipe / Pavakkai 65 / Karela 65



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Prep time
20 mins
Cook time
15 mins
Total time
35 mins

Bittergourd 65 Recipe / Pavakkai 65 / Karela 65 is a easy, deep fried snack made with bittergourd. Serve this as side dish or as a tea time snack.
Author: Gayathri Ramanan
Recipe type: Snack
Cuisine: Indian
Serves: 1.5 Cup
Ingredients

- 2 Bitter Gourds, Sliced
- 2 Tbsp of Maida
- 2 Tbsp of Rice Flour
- 1 Tbsp of Corn Flour
- 1 Tbsp of Ginger Garlic Paste
- 2 Tbsp of Yogurt
- 2 Tbsp of Dosa Batter (optional)
- 2 Tsp of Sambar Powder
- ¾ Tsp of Red Chilly Powder
- ½ Tsp of Black Pepper
- Salt to taste
- 1 Tbsp of Soy Sauce
- Pinch of Sugar
- Water as needed

- Oil to deep fry

Instructions

1. Wash and slice the bitter gourd finely.
2. In a bowl, add all the ingredients except oil. Mix well with hand to make a thick paste and add sliced bittergourd. Keep the bowl in a fridge for 15 mins.
3. Heat a pan with oil, when it is hot, gently add the bittergourd to the oil , deep fry it until golden brown colour and drain them on paper towel.
4. Hot, delicious bittergourd 65 fry is ready to serve.

Notes
Best combo for bittergourd 65 is sambar rice and curd rice.
Keep tooth prick in each bittergourd and served it as an appetizer.
You can also add vinegar, if you prefer.
If you dont have sambar powder, add 2 coriander powder and ½ red chilly powder.
Add salt accordingly as sauce has salt in it.
You can follow the same recipe for any veggies.



tags: bittergourd 65, bittergourd 65 recipe, pavakkai 65, karela 65, bittergourd recipe ideas, pavakkai recipe ideas, karela recipe ideas, how to make bittergourd 65 recipe, prepare bittergourd 65, easy snack recipe

Samosa Recipe / Aloo Mutter Samosa (Punjabi Style)



Samosa recipe / Potato peas samosa / Aloo mutter samosa, a type of stuffed and fried pastry, are one of the most popular street food in India. You can find this famous snack sold in all Indian stores outside India. Aloo mutter samosa are excellent appetizers and it goes well with hot cup of chai (tea). Making samosa at home is not that difficult, they are very easy. To get a perfect punjabi samosa, there are three important factors involves they are dough consistency, thickness of the rolling dough and finally medium oil temperature. Here I used potato and peas filling, you can use any vegetables for stuffing like paneer and peas, mushroom and peas, mixed veggies. Just follow the below instructions, you will get nice crispy and flaky samosa for sure and it just tastes like restaurant style samosa. You can have samosa with green chutney or tomato ketchup or tamarind chutney.

How to make punjabi samosa recipe


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Samosa

Ingredients for samosa recipe

Preparation Time: 45 mins Cooking Time: 30 mins Serves:8 samosa

For outer cover

• 1 Cup of All Purpose Flour(Maida)
• 1/2 Tsp of Ajwain (carom seeds)
• 3/4 Tsp of Salt or to taste
• 2 Tbsp of Ghee (Clarified Butter)
• Little less than 1/4 Cup of Cold Water

For potato and peas filling

• 1 Big Yellow Potato
• 1/2 Cup of Green Peas (Frozen)
• 1/2 Inch of Ginger
• 1 Green Chilly
• 2 Tsp of Coriander Powder
• 1 Tsp of Red Chilly Powder
• 1 Tsp of Garam Masala
• 1/2 Tsp of Cumin Seeds
• 1/2 Tsp of Fennel Seeds
• Pinch of Asafoetida
• 7 -10 Cashews, Crushed
• 1/4 Tsp of Crushed Black Pepper
• 2 Tsp of Coriander Leaves, Chopped
• 1 Tsp of Lemon Juice
• Pinch of Dry fenugreek Leaves (kasuri methi)
• Salt to taste

Other Ingredients

• Oil to deep fry

Method for samosa recipe

For the outer cover

• In a bowl, mix flour, ajwain, salt and butter with your hand until you get crumbly texture. Slowly add water, mix and knead well to get a stiff dough. Cover and let it sit for 30 mins.



For potato and peas filling

• Steam it or microwave the potatoes for 5 mins. If you are doing it in microwave, prick the potato here and there with fork before cooking.
• Peel the skin and chop them into cubes with knife.
• In a mortar and pestle, crush the ginger and green chilly to a paste .
• Heat a pan with oil, when it is hot, add cumin seeds, after it crackles, add ginger-green chilly paste, saute this for a min until raw aroma goes away.
• Add peas and potato, saute this for 2 min in a high flame.
• In a low flame, add coriander powder, red chilly powder, asafoetida, garam masala, black pepper and salt, saute this for 2-3 mins continously and turn off the flame.
• Finally add lemon juice, crushed cashews, fennel seeds, kasuri methi and cilantro (coriander leaves), mix well. Now the filling is ready.



Shaping, stuffing and frying of samosa

• Make an equally sized ball with dough. You will get 4 balls.
• Take each ball and roll it in your palm to get a smooth ball.
• Then roll it using rolling-pin to a round shape. Cut it into half using knife. now you take a semi-circle pieces, using your finger tips, apply water on the straight edges of the pastry and make a fold in the shape of triangle as shown in the below picture and seal along the fold like cone shape.
• Place the stuffing inside the cone, using fingertips, wet the circumference of the cone with water Press both the edges together. Make sure there are no opening. Repeat the same process for the rest of the dough.
• Meanwhile heat a pan with oil to deep fry, when it is hot (350ºF), to check the oil is hot, add a pinch of dough, when it raises up immediately, oil is ready to fry.
• Reduce the flame to medium and maintain the same oil temperature throughout frying, gently slide the samosa into the hot oil, fry both the sides of the samosa until it turn golden brown.
• Fry the rest of the samosa in the same way.
• Serve the samosa with green chutney or tomato ketchup.



Tips

• You can also bake samosa in your oven. I have not tried it, if I try will post it in future.
• If you have amchur powder (dry mango powder), you can avoid lemon juice.
• If you have leftover dough, then make papdi out of it.
• Sometimes bubbles will appear, this may be due to high temperature of oil or softness of the dough.
• You can have any veggie stuffing of your choice like mixed vegetables or onion or mushroom peas etc.
• You can also make samosa with wheat flour.



Tags: samosa recipe, aloo mutter samosa recipe, punjabi samosa, punjabi samosa recipe, aloo samosa, potato peas samosa recipe, samosa with potatoes and peas, potato samosa, how to make samosa recipe at home, prepare easy samosa recipe, Indian

snacks, indian street food.