Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda



Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy, yummy deep fried south Indian snack made with besan flour, rice flour, spinach, onion and spices. It is easy to prepare snack, goes well with hot cup of tea or coffee during cold winter evening or raining days. Making keerai pakoda is very simple and straight forward, mix all the ingredients in a bowl, finally deep fry it oil. You can make different kind of pakoda just by changing the veggies, even plain onion pakoda tastes great. Make this palak keerai pakoda for unexpected

guests or after school snacks for kids.

Also try my other snacks. Recipes in my blog

1. Sabudana Vadai
2. Masala Vadai
3. Poha (aval) vadai
4. Ulundhu Vadai
5. Vazhaipoo Vadai
6. Wheat Bonda
7. Mysore Bonda
8. Mangalore Bonda
9. Dosa Batter Fritters
10. Vazhakkai Bhajji

How to make Spinach Pakoda Recipe

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda



Save Print
Prep time
10 mins
Cook time
20 mins

Total time
30 mins

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy deep fried south Indian tea time snack made with spinach, onion and besan flour.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 2 servings
Ingredients

- 1 Cup of Besan Flour
- ¼ Cup of Rice Flour
- 1 Yellow Onion or any onion, Sliced
- ½ Tsp of Fennel Seeds
- 1 Cup of Spinach, Chopped
- 1 Tsp of Red Chilly Powder
- 1- 1.5 Tsp of Chilly Ginger Garlic Paste
- Few Curry Leaves
- 1 Tsp of Salt
- ½ Tsp of Baking Soda
- 2 Tbsp of Vegetable OIl

Instructions

1. Wash and chop the spinach and slice the onion.
2. In a bowl, add besan flour, rice flour, salt and baking soda. Mix well with hand.
3. Add fennel seeds, red chilly powder, chilly ginger garlic paste, curry leaves, spinach, onion. Mix all the ingredients well so that onions and spinach are coated with mixture.
4. Add oil and sprinkle 2 tsp of water, mix again. If you love cashew nuts, chop it and add to the mixture. Mix everything together. ” DO NOT ADD MORE THAN 2 TSP of water.”
5. Heat the oil in a pan to deep fry. When it is hot, add a pinch of batter to the oil, if it rises up immediately.

Oil is ready to deep fry.

6. Take a small portion of the mixture, gently drop into the oil, fry it in a medium flame till golden brown color, stirring occasionally in between for even cooking.
7. Once it done, take the pakoda out, drain them in a paper towel to absorb excess oil.
8. Hot, yummy spinach pakoda is ready to munch with tea.

Notes
Do not add lot of water to the mixture. Water from onion and salt should be more than enough.
Always fry pakoda in medium high flame.
Add asafoetida to the mixture, I forgot to add.
You can also add chopped coriander leaves to the mixture.
Here I used dried curry leaves, you can use fresh one for more flavor.



Tags: spinach pakoda recipe, palak keerai pakoda, how tomake keerai pakoda, pakoda recipe south Indian style, prepare crispy keerai pakoda, spinach pakoda, evening snacks, kids snacks,

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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



Save Print

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

Parotta Recipe (Tamilnadu Style) / How to make Parotta at home



Parotta Recipe (Tamilnadu Style) was in my mind for a long time , only now I got a chance to post it. Parotta or porotta or barotta is a griddle fried road side Indian flat layered

bread, popular in Tamilnadu and Kerala. They are made with all purpose flour (maida), sugar, salt, oil and water.

This barotta / parotta is very close to my family and my father is a die-hard fan of parotta. Traveling down the memory lane, when I used to come home from college, I used to remember lot of food stalls in my neighborhood making parotta, the parotta masters meticulously making the dough, swirling and whipping the dough in the air was both entertaining to watch as well as appetising. Later when the sun sets, you could smell the warm toasty notes of fresh parotta hitting the Iron grill. Besides the tantalizing smell, you could also hear the "tick-tick, clack-clack" sounds of masters making "**kothu parotta**". The smell of salna, green chillies, parotta all being cooked in a cast iron grill salivates me even now and sure was a feast to both eyes and ears.

In places like **Madurai, Dindugul** in southern India to call parotta consumption as a way of life will not be an exaggeration. One simply cannot imagine, a night out /night life in these parts of the world without enjoying a plate of steamy, hot **parotta with chalna / kurma & raita served in a plaintain leaf**. These places usually are surrounded with parotta stalls and they serve food to hungry souls round the clock and the city never sleeps .

Though this dish was very tasty to be had as a finger food, the large amount of oil used, made it little unhealthy. But the recipe for eggless parotta given below has tried to do justice to the taste of traditional parotta using less oil, and therefore a healthy recipe. Instead of maida (All purpose flour), you can use whole wheat flour. Properly made parottas are served with nice hot kurma or salna with eggs and raita is a dish to die for. Hope you guys try this and enjoy life .



Road side Parotta stall in Madurai

How to make Vegetarian parotta recipe at home

Here is my short video on how to make parotta at home. Hope this helps you



5.0 from 1 reviews
Parotta Recipe / How to make Parotta at home



Save Print

Prep time
1 hour 30 mins
Cook time
30 mins
Total time
2 hours

Parotta Recipe (Vegetarian and Eggfree) is a popular street food in Tamilnadu. Making parotta at home is very simple and it tastes yummy with salna and raitha.

Author: Gayathri Ramanan
Recipe type: Dinner
Cuisine: Indian
Serves: 6 parottas

Ingredients

- 1.5 Cups of Maida (All purpose Flour)
- 2 Tbsp of Vegetable Oil
- ½ Tsp of Sugar
- 1 Tsp of Salt
- ½ Cup + 2 Tbsp of Cold Water
- ¼ Cup of Extra Oil

Instructions

1. In a bowl, add maida (All purpose flour), salt, sugar and oil. Mix well with hand. Add water slowly, mix well. The dough will be sticky. Place the dough on the working surface, knead it for 10 mins. Roll it into a smooth

ball and cover it with a wet cloth and leave it for 30 mins.
2. Knead it again for 5 mins and roll it again into a smooth ball and let it rest for another 30 mins.
3. Divide the dough into equally sized balls.
4. Roll the dough to a round shaped balls.
5. Allow it to rest for 5 mins.
6. Flatten the balls as thin using the rolling pin or using your palms and fingers to stretch out into a thin sheet. You have to make it super thin as much you can. The shape is not important.
7. Apply a tsp of oil and flour, spread throughout the dough.
8. Slowly lift the dough from one end and fold like saree pleats to the another end.
9. Now rotate the dough slowly and make a spiral dough, tuck the end under the spiral.
10. Apply oil and rest it for 5 mins.
11. On the greased work surface, flatten the spiral dough to form a circle and roll it into a thick parotta using rolling pin or using your finger. Smear oil as you roll out. Now you can see the layers in the dough.
12. Heat a cast iron pan, add oil and smear it with a wooden stick. Carefully place the parotta, add oil on both sides and cook until it turns golden brown colour on both sides.
13. Once parotta are cooked, place 2-3 parotta on a working surface and beat the parotta on all sides with two hands. Now you can see different layers of parotta. It helps to open the layers of parotta.
14. Prepare the rest of the parotta in the same way.
15. Hot, delicious parotta is ready to serve with vegetable salna or kurma and raita.

Notes
You can use whole wheat flour instead of maida.
Crushing the parotta in the end is important.
More time the dough rest, the softer the parotta.

Kneading the dough is very essential, so knead it for minimum 10 mins in every step.
Adding sugar to the dough, gives a nice golden color to the parotta.
Using oil and flour to the rolled dough, gives flaky parotta.



Tags: parotta, porotta, barotta, parotta recipe, tamilnadu style parotta recipe, how to make parotta at home, prepare parotta Recipe, easy parotta recipe, vegetarian parotta recipe, eggless parotta, vegan parotta recipe, madurai style parotta recipe, wholewheat parotta, south Indian parotta, south Indian paratha, hotel style parotta, parotta with salna