

# 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 hygienic. 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.

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

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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

- $\frac{3}{4}$  Cup of Maida (All purpose flour)
- 1 Tbsp of Rice Flour
- $\frac{1}{2}$  Cup of Sour Thick Curd (Yogurt)
- $\frac{3}{4}$  Tsp of Cumin
- $\frac{3}{4}$  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
- $\frac{3}{4}$  Tsp of Salt or to taste
- $\frac{1}{2}$  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 absorb 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 won't get cooked. If it is too low, bonda will absorb 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.



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# Maida Bonda

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](#)

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# Easy Mysore Bonda Recipe / Ulundu Bonda



# Mysore Bonda



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Mysore bonda or ulundu bonda is a deep fried evening snack from mysore, made with urad dal, rice flour and spices. This

easy mysore bonda recipe is very famous in south India. You can make mysore bonda recipe with maida, that has different taste and not healthy too. So I made authentic mysore bonda with urad dal. This mysore bonda are easy to make, very crispy on outside and soft on inside, the coconut bits in between adds a little crunch, aroma of spices and colour of bonda makes appetizing. Serve this mysore bonda as an evening tea time snack along with cup of tea or coconut chutney. Try this easy mysore bonda recipe at home and enjoy.

## **How to make mysore bonda recipe at home**



# Ingredients for Easy mysore bonda recipe

Preparation Time : 1.5 hrs (soaking)

Cooking Time: 30 mins

**Serves: 16**

- 1/2 Cup of Urad Dal
- 2 Tsp of Toor Dal
- 2 Tsp of Rice Flour
- 1 Tbsp of Coconut Bits
- 1/2 Inch of Ginger
- 2 Green Chilies
- 1/4 Tsp of Asafoetida
- 2 Tsp of Black Pepper, Grind it coarsely
- 1 Tbsp of Coriander Leaves and Curry leaves
- Salt to taste
- Oil to deep fry

## Method for Easy Mysore Bonda Recipe

- Soak both urad dal and toor dal in water for 1.5 hrs. After that wash the dals in running water and grind it in a grinder by adding required water until the batter turns smooth and fluffy. Transfer it to a bowl.
- Chop the green chilies, coriander leaves, curry leaves and ginger finely.
- To the batter, add chopped green chilies, ginger, rice flour, coconut bits, asafoetida, black pepper, coriander leaves, curry leaves and salt. Mix well with hand.
- Heat oil in a pan, keep a small bowl of water to wet your hands. Wet your hands and take a small batter and shape it into a ball and gently drop it into the oil (use your thumb to gently drop the batter into the oil).
- Fry both the sides until it turns golden brown. Fry it in a medium flame and make sure inside gets cooked.
- Drain it in a paper towel and enjoy with a cup of tea.

## Tips

- Use less water while grinding the batter. If you add more water, bonda will absorb more oil.
- If your batter is runny, keep it in fridge for sometime and cook later.
- Always fry the bonda in medium high flame. If you cook it in high, inside won't get cooked. If it is too low, bonda absorbs oil

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**Ulundu Bonda**

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