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
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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