Easy Mysore Bonda Recipe / Ulundu Bonda



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 cripsy 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 absorbs 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 wont get cooked. If it is too low, bonda absorbs oil


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