

TRUPTI PAKODA RECIPE

INGREDIENTS

Trupti's Pakoda Mix

1 small Potato - any kind we usually use Yukon Gold

Vegetable Oil (can use a Canola or Safflower Oil or any Vegetable Oil for frying))

1 small Onion

6 Baby Spinach leaves

METHOD

Prepare vegetables: Finely slice onion, peel and grate potato, remove spinach stem (can keep whole or roughly chop into large pieces).

Add 1.5 cups of Trupti's Pakoda Mix, 1 cup water and vegetables into a bowl mixing the batter well with a spoon and hands to ensure no lumps and all vegetables are fully covered with batter for frying.

To deep fry, heat oil on high for 2 minutes. Then lower to a medium heat.

Using a teaspoon put small amounts of batter into the hot oil and allow them to set for a few seconds and turn consistently to ensure all sides are evenly browned and cooked. Remove from oil - usually two to three minutes when all sides crisp and golden.

Serve with a Chutney – we recommend our Garlic Chutney Mix to make a tomato based chutney or even a spicy Salsa with the chutney mix to season as a base.

People usually enjoy the pakodas, with a cold drink, or as is popular in India with masala chai. Our Masala chai is custom-blended using a family recipe and ready to use with water and milk as desired to taste. See The Chai recipe under our Beverages section. This combination works well for personal use, guests and parties.

For a healthier alternative make a Pakoda Pancake from the Trupti Pakoda Mix. Prepare the batter with vegetables as above and pan fry (like a pancake) with approximately 1.5 teaspoons of oil. One package makes 3 to 4 pancakes.