



## Bengal style jhalmudi

Tell the story of the recipe...

### Ingredients

How many servings?

2 cups roasted puffed rice

2 tbsp groundnuts

1 medium sized boiled potato

1 medium sized tomato

1 carrot

1 cucumber

1 raw mango

Green chilly

Salt

Black salt

Mustard oil

Cumin powder

Lemon

Haldiram mixture

### Steps

How long to cook?

1 In a fry pan, take 1 tsp oil & fried groundnuts.

2 In a mixing bowl, add puffed rice & fried groundnuts. Add some Haldiram mixture (I use Casse-Croute Indiens mixture) to it

3 Now chop tomatoes, boiled potato, green chilly, cucumber & raw mango into small pieces. Grate carrot. In another bowl, mix these vegetables, add salt, black salt, cumin seeds

4 Now take 1 tbsp mustard oil & add it to puffed rice & mix well. (Adding oil to puffed rice before adding vegetables will ensure crispiness)

5 Add vegetables mixture to it. Mix well & serve

