



Cottage cheese fritters

Tell the story of the recipe...

Ingredients

How many servings?

- 3 tbsp Gram flour
- 1.5 tbsp Rice flour
- 1.5 cup Cottage cheese - chopped
- 1 tsp Garam masala
- 1 tsp Coriander powder
- Salt
- Chat masala
- Rock salt
- 1 cup water
- Oil for frying

Steps

How long to cook?

- 1 In a bowl add gram flour and rice flour. Pour some water & mix it thoroughly to prepare dropping consistency batter
- 2 Add salt to taste, garam masala & coriander powder to this batter.
- 3 In a shallow pan, add mustard oil & put it on stove. Wait till oil is hot.
- 4 Dip chopped cottage cheese pieces in batter to wrap it from all sides & put it in oil to fry.
- 5 Fry till golden brown & take out.
- 6 Sprinkle some rock salt & chat masala on

