

GoatCheese and Chilli Pakoda

Ingredient	Quantity	Unit
Banana chillies	5	Nos
Goat cheese	180	Grams
Fresh bread crumbs	200	Grams
Refined flour	80	Grams
Sunflower Oil	For	Frying
Water	30	Ml

Method:

1. Take the chilli and create a pocket in it and de-seed it.
2. In a bowl, take the goat cheese and mix it till it becomes a smooth and homogenous mixture.
3. Fill it in the chilli.
4. In a bowl, add the refined flour and water. Make into a thick slurry.
5. Dip the chilli into the slurry and coat it with the bread crumbs.
6. Now, deep fry the coated chilli.