

## **Mirchi Vada with Muhammara**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Peeled Garlic	5	Grams
Walnuts	5	Grams
Turmeric Powder	2	Grams
Red Chilli Powder	10	Grams
Coriander Powder	10	Grams
Jeera Powder	2	Grams
Chaat Masala	5	Grams
Grated Boiled Potatoes	2	No.
Chopped Coriander	5	Grams
Mustard Oil	20	ML
Salt		Taste
Tomatoes	1	No.
Red Bell Pepper	1	No.
Bhavnagiri Chilli	6	No.
Besan	100	Grams
Rice Flour	100	Grams
Water	100	ML

### **Method:**

1. For the Muhammara – In a tray, add the red bell pepper, garlic, tomatoes and walnuts. Roast them at 180 Deg C for 15 mins and blend into a fine puree. Season with salt.
2. For the Stuffing – In a pan, add the oil and heat it. Now, add all the spices and mix well, Add the grated boiled potatoes, mix well. Now add the chopped coriander and mix well.
3. For the Batter – In a bowl, add the rice flour and besan. Add the spices and water. Mix well till a thick batter is formed.
4. For the Mirchi Vada – Make a slit vertically on the top of the Bhavnagiri chilli and fill it with the cooled potato mixture. Coat it with the batter and deep fry till crispy.
5. For the Assembling – Layer the Muhamara on the base, place the mirchi vada above it and sprinkle some chaat masala on top.