

KURKURI BHINDI

Ingredient	Quantity	Unit
Bhindi (Okra) (Cut into thin long strips)	400	Grams
Sunflower Oil (For frying)	1	Ltr
Gram Flour	40	Grams
Corn Flour	10	Grams
Rice Flour	30	Grams
Degi chilli powder	3	Grams
Salt	To	Taste
Coriander powder	3	Grams
Cumin powder	2	Grams
Chaat Masala	4	Grams
Turmeric powder	1	Grams

Method:

1. In a deep bottomed pan, heat the oil.
2. In a bowl add the bhindi, powdered spices (except chaat masala), gram flour, corn flour, rice flour and mix well.
3. Once the oil is heated, deep fry the bhindi on a medium heat.
4. Once cooked, take out on top of tissue paper to remove the excess oil.
5. Sprinkle chaat masala on top and mix well.
6. Serve hot.

Chef's Tip :

- If chaat masala is not available, use Dry mango powder (Amchur) as an alternative.