

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.
7. Serve hot with ketchup or sweet chilli sauce.