

SEV PARANTHA

Ingredient	Quantity	Unit
Grated boiled potatoes	400	Grams
Whole wheat flour	500	Grams
Sev (Gram flour fritters)	100	Nos
Salt	To	Taste
Degi Chilli Powder	10	Grams
Cumin Powder	4	Grams
Dry Mango Powder	5	Grams
Chopped Onions	40	Grams
Water	275	ml

Method:

1. In a bowl, add the flour and water, mix into a dough and rest it for 30 minutes.
2. In another bowl, add all the remaining ingredients except for the oil and mix well.
3. Make small dumplings from the dough (each weighing about 50 grams).
4. Fill them with the potato mixture and then flatten it using a rolling pin
5. Cook them on a dry pan and then add the oil once the flour is cooked.
6. Sear till the desired crispiness level.
7. Serve with butter and yogurt.