

Bondas

<p>Ingredients</p> <ul style="list-style-type: none">• 2 tsp oil• 2 tsp water• 1 tsp brown mustard seeds• 1 onion, finely chopped• 2 tsp grated fresh ginger• 4 curry leaves• 3 small green chillies• 1.2kg potatoes, diced and cooked• Pinch ground turmeric• 2 tablespoons lemon juice• 4 tablespoons chopped fresh coriander leaves• Oil, for deep frying <p>Batter</p> <ul style="list-style-type: none">• 1 cup besan flour• $\frac{1}{4}$ cup SR flour• $\frac{1}{4}$ cup rice flour• $\frac{1}{4}$ tsp ground turmeric• 1 tsp chilli powder• ! 1/3 cups water	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• wok
<p>What to do</p> <ol style="list-style-type: none">1. Heat the oil in the saucepan, add the mustard seeds and stir over medium heat for 30 seconds, or until fragrant. Add the ginger, curry leaves and chilli and cook for 2 minutes.2. Add the potato, turmeric and 2 teaspoons of water and stir for 2 minutes or until the mixture is dry.3. Remove from the heat and leave to cool.4. Stir in the lemon juice and coriander leaves, then season to taste.	

5. Using a heaped tablespoon, shape into 24 balls.

6. **To make the batter.** Sift the **flours, turmeric, chilli powder** and 1/4 tsp salt.

7. **Make a well** in the centre of the dry ingredients. Gradually whisk in 1 1/3 cups water. Fill a wok or deep heavy-based saucepan one third full of oil and heat to 180°C or until a cube of bread dropped into the oil browns in 15 seconds.

8. Dip the balls into the batter, then cook in the hot oil, in batches, for 1-2 minutes, or until golden. Drain on paper towels and season with salt.