

Curd Fritters

INGREDIENTS

1 cup hung curd

1/2 cup bell peppers, finely chopped

1 onion, finely chopped

Salt to taste

Black pepper powder to taste

1 tsp cardamom powder

1 tsp ginger paste

5 tbsp rice flour

Oil for frying

METHOD

1. Take curd in a bowl and add bell peppers and onion to it.
 2. Add all the seasonings and ginger paste.
 3. Add rice flour leaving aside 1 tbsp for rolling and mix well.
 4. Take a small portion of the mixture and shape it like a fritter. Roll it in rice flour and keep aside.
 5. Repeat the same for rest of the mixture. Shallow fry or deep fry and the fritters will be ready to serve.
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