



DAHI KE ANGARE

Cook Time	20
Prep Time	5
Serves	4-6

Ingredients (Contd.)

BMC Dried Mango (amchur) Powder	1 teaspoon
BMC Red Chilli Powder	1 teaspoon
Salt	To taste
White bread	8-12 slices
Refined flour slurry for brushing	
Oil to deep fry	



Ingredients

Hung yogur	1 cup
Processed Cheese grated	1/2 cup
Green Chillies chopped	2
Fresh Coriander leaves finely chopped	1 tablespoon
Green Peas crushed	2 tablespoons
Corn Kernels crushed	2 tablespoons
Medium Onion finely chopped	1

Preparation

Step 1

Add the yogurt, cheese, green chillies, coriander leaf, peas, corn, onion, BMC Dried Mango Powder, BMC Chilli Powder and salt to a bowl.

Step 2

Cut the crust off the bread slices, and flatten them. Place a dollop of yogurt mixture in the middle of each slice, brush edges with slurry and roll into cylinders.

Step 3

Heat oil in a deep bottomed pan for frying. Deep-fry the bread rolls till golden brown. Drain on absorbent paper. Serve hot with fresh green pudina chutney.

Step 4

Deep-fry puris in hot oil, one by one, till puffed up and golden. Drain on absorbent paper.

Step 5

Serve hot.