

Masala Poli

Ingredients

Maida - 1 cup, Salt - a pinch
 Saffron or lemon colour - few drops
 Oil - sufficient to keep the dough immersed.

Masala filling:

Potato - 1 big
 Finely minced cabbage - 2 tbsp
 Finely grated carrot - 2 tbsp
 Green chillies, finely minced - 7,8 (to taste)
 Coriander leaves, finely minced - 2 tbsp (can use half & half of coriander & pudina)
 Red chilli powder - 1 tsp (optional, depending on how spicy, you want it)
 Oil - 2 tsp, Salt

Outer cover:

- Add salt & colour to sieved maida.
- Add water & knead to a soft dough.
- Pour oil over it to completely soak & leave for 2 hrs.

Filling:

- Boil, peel & mash potato.
- Heat oil & add minced green chillies & minced leaves.
- Fry for 1 mte & then add mashed potato, grated cabbage & grated carrot.
- Add chilli powder, salt & saute well.
- Cool & use as filling.
- You don't have to roll it round, just "pinch" the pieces.

Cook's Tips: Plain potato can be used without cabbage or carrot. Either coriander leaves or pudina leaves completely can be used.

Didn't turn out as expected?

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Preparation

- Take a small lemon size dough from the oiled & soaked dough.
- Spread it to a small puri.
- Keep a lemon size filling inside.
- Draw to the centre, dough from all around the edges.
- Now using a rolling pin, roll it uniformly thick to about 6" diameter.
- Put it on a hot tava.
- When the underside is lightly cooked, turn it over.
- Now again turn over, dribble 1 tsp oil over the first side.
- Then cook the other side also, without pouring any more oil. Remove when both sides are cooked & serve hot.