



Aloo Bonda

2 waxy potatoes, 1 green chili finely chopped, 1 table spoon chopped ciltrano, 1 cup of grinded chickpeas, $\frac{1}{4}$ tea spoon Garam Masala, $\frac{1}{4}$ tea spoon turmeric, salt, cayenne pepper, oil for frying

Cook the potatoes and mash them with your hands. They should still have some pieces in it (not as fine as mashed potatoes).

Add salt, cayenne pepper, green chili, ciltrano and Garam Masala and blend well.

Mix the chickpea flour with salt, cayenne pepper and curcuma and add as much water until you have a semi-fluid dough.

Form little balls from the potato mass and dip them in the dough. Deep-fry them in the oil until golden brown.

Serve hot with different chutneys.