INGREDIENTS

* 2 potato / aloo, boiled & mashed
* ▢1 chilli, finely chopped
* ▢½ tsp ginger paste
* ▢2 tbsp coriander, finely chopped
* ▢¼ tsp pepper, crushed
* ▢1 tsp mixed herbs
* ▢¼ cumin powder / jeera powder
* ▢½ tsp salt
* ▢2 slice [bread](https://hebbarskitchen.com/whole-wheat-bread-wholemeal-bread/), white/brown
* ▢10 cubes cheese, cheddar/mozzarella
* ▢1 cup corn flakes, crushed

FOR CORN FLOUR BATTER:

* ▢2 tbsp corn flour
* ▢2 tbsp maida / plain flour
* ▢¼ tsp pepper, crushed
* ▢¼ tsp salt
* ▢¼ cup water

INSTRUCTIONS

* firstly, in a large mixing bowl take 2 potato.
* also add 1 chilli, ½ tsp ginger paste, 2 tbsp coriander, ¼ tsp pepper, 1 tsp mixed herbs, ¼ cumin powder and ½ tsp salt.
* additionally, tear 2 bread slices.
* make a soft non-sticky dough. keep aside.
* now pinch a ball sized aloo mixture and flatten slightly.
* place a cubed sized cheese in the centre.
* get the edges together and stuff the cheese well.
* form a smooth ball, making sure there are no cracks.
* further, roll in crushed cornflakes or breadcrumbs covering uniformly.
* fry in hot oil or bake in preheated oven at 180 degree celcius for 15-18 minutes.
* stir occasionally without breaking cheese balls.
* fry until bread cheese balls turns golden brown and crisp.
* drain off the balls over kitchen paper absorbing excess oil.
* finally, enjoy bread cheese balls with tomato sauce.