

Recipe Details

veg cutlet is a traditional Gujarati dish prepared during the wedding time or festival season.

They are crispy from the outside while soft from the inside and are made with potatoes, mix vegetables and regular spices.

Ingredients

400 gm or 3 medium size boiled potatoes

☐ ¼ cup chopped carrot

☐ ¼ cup chopped capsicum

☐ ¼ cup chopped green beans

☐ ¼ cup boiled green peas

☐ 2 tbsp oil

☐ 1 tbsp white sesame seeds

☐ ¼ cup chopped onion

☐ 1 tbsp green chilli paste

☐ 1 tsp ginger paste

☐ Salt to taste

☐ 1 tsp red chilli powder

☐ 1 tsp coriander powder

☐ ½ tsp cumin powder

☐ ½ tsp garam masala

☐ ½ tsp amchur powder

☐ ½ tsp kasuri methi

☐ ¼ tsp black salt

☐ ¼ tsp turmeric powder

☐ 1 tsp lemon juice

☐ 1 tsp sugar

☐ ½ cup poha powder

☐ ½ cup coriander leaves

For homemade bread crumbs

☐ 3-4 white bread

☐ For slurry

☐ 1/3 cup maida

☐ ¼ tsp salt

☐ ¼ tsp black pepper

☐ ½ cup water or as required for thin slurry

Other ingredients

☐ 1 cup bread crumbs for outer coating

- ☐ Oil for deep frying
- For coriander curd chutney
- ☐ 1 cup fresh coriander leaves
- ☐ ¼ cup mint leaves
- ☐ 2 green chilli
- ☐ 1 inch ginger
- ☐ ¼ tsp cumin seeds
- ☐ Salt to taste
- ☐ 1 tbsp roasted chana dal
- ☐ 4 tbsp yogurt
- ☐ Water to grind chutney

Instructions

Making cutlet

In a mixing bowl, mash boiled potatoes.

Now in a pan, add oil, sesame seeds, onion and green chili, and ginger paste. Sauté till onion is translucent.

Then add chopped carrots, capsicum, green peas, green beans, and salt. Sauté till

vegetables become slightly soft. Mash vegetables slightly with a masher.

Now add red chili powder, coriander powder, cumin powder, garam masala, amchur powder,

Kasuri methi, black salt, turmeric powder, lemon juice, and sugar.

Mix and saute until the spices are well combined and the vegetables are almost cooked.

Switch off the gas and cool completely.

transfer into mixing bowl with potatoes, also add poha powder and coriander leaves

Mix well and make a dough. also, add more poha powder or roasted besan if required to form a dough.

grease your hands with oil and now pinch a ball-sized dough. roll the round shape or

heart shape cutlet. keep aside.

Now grind fresh bread into the mixture jar and take it out into the pan. Roast till it

becomes crispy. Home-made bread crumbs are ready.

To prepare slurry, in a small bowl take maida, salt, and black pepper.

Gradually add water

and prepare a smooth lump-free batter.

now dip the shaped cutlet mixture into slurry and then roll in vermicelli.

freeze cutlet 10-15 minutes before frying.

deep fry in hot oil, keeping the flame on medium. stir occasionally, without breaking the cutlets.

fry until the cutlets turn golden brown and crisp.

drain off the cutlet over a wire rack to remove excess oil.

Serve crispy cutlet with coriander yogurt chutney.