



# Bread Pakoda

**Cooking Time** \_\_\_\_\_

On2Cook: 1:50 mins    Normal Cooking: 20 mins

**Accessories:** Pan Non Coated (Ss), Frying Kit

**Ingredients** \_\_\_\_\_

- 337 g

Batter

150 g Rice Flour, 150 g Besan

20 g Sugar, 5 g Red Chilli Powder

4 g Kashmiri Chilli Powder

5 g Salt, 1 g Turmeric Powder

2 g Baking Soda
- 260 g

Stuffing

200 g Boiled Potato

10 g Chopped Coriander

10 g Chopped Green Chilli

15 g Sugar, 5 g Lemon

2 g Garam Masala

2 g Kashmiri Red Chilli 5 Turmeric Powder

4 g Coriander Powder

3 g Cumin Powder, 5 g Salt

**Other Essentials** \_\_\_\_\_

**Total Output:**  
**2 NOS**