



## Mysore Bondai

**Serve:** 2

**Courses:** Starters & Snacks

**Variants:** Pure Olive Oil

**Proteins:** Veg

### Ingredients:

- 1) 1/2 cup urad dal, washed and soaked
- 2) 2 tbsp rice flour.
- 3) A pinch of hing.
- 4) 2 green chillies, chopped.
- 5) 3/4 tsp ginger, finely chopped.
- 6) 4-5 curry leaves, finely chopped.
- 7) Few coriander leaves, finely chopped.
- 8) Figaro Pure Olive Oil, for frying.
- 9) Salt, to taste.

### Methods:

**Step 1:** Blend urad dal and water into a thick, smooth, fluffy batter.

**Step 2:** Add all other ingredients. Mix well.

**Step 3:** In a pan, heat Figaro Pure Olive Oil. Dollop portions of the batter into the pan. Fry till golden brown.

**Step 4:** Serve hot with chutney.

THANK YOU

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