



STUFFED MUSHROOM KOLA URUNDAI

Hi, it's my own recipe. The kola urundai turned out super delicious.
This stuffed mushroom kola urundai was so soft & colourful.
I recommend you also to enjoy the taste.

Cooking time : 30 minutes

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Recipe type : Appetizer



INGREDIENTS:

Mushroom	: 1 packet
Potato	: 1/4 kg
Bajji mix	: 100 gms
Chilli powder	: 2 spoon
Turmeric powder	: 1 spoon
Karam masala	: 1 spoon
Salt	: 4 pinches
Bread crumbs	: 1 cup
Oil	: 1/4 ltr.
All purpose flour	: 1 cup



METHOD:



STEP 1:
Clean & Wash the mushroom



STEP 2:
Cut them into
4 pieces gently



STEP 3:
Take 100 gram bajji mix
add water to make batter



STEP 4:
Dip the mushrooms
in bajji mix



STEP 5:
Heat oil in pan.
Fry the coated mushrooms
into the oil. Let them fry for
2 minutes or till golden brown



STEP 6:
Boil the potatoes



STEP 7:
Mash the potatoes with fork
without lumps.
Add salt, garam masala,
chilli powder & turmeric powder



STEP 8:
Add all purpose flour
and mash thoroughly



STEP 9:
Make lemon size balls
and flatten it slightly.



STEP 10:
Insert the fried mushroom
into the flattened potato dough
(refer the picture).



STEP 11:
Roll it into
bread crumbs.



STEP 12:
Heat the oil in low flame.
Gently fry the kola urundai.
Fry untill all the
"mushroom kola urundai"
are crispy and golden colour.

Now serve hot, crispy, colourful & innovative
"Stuffed mushroom kola urundai"

~Thank you~

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