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Suran (Yam) Cutlet



Ingredients

Boiled yam (jimikand)-1 cup
Boiled potato-1 cup
Roasted and crushed peanuts-3 tablespoons
Roasted sesame seeds-3 tablespoons
Lemon juice-1.5 teaspoon
Sugar-1 teaspoon
Green chillies-3
Ginger-1 teaspoon
Singhara atta-1/2 cup
Poppy seeds-3 tablespoons
Cumin seeds-1/2 teaspoon
Oil- teaspoon

Preparation

1. Heat 2 teaspon oil in a pan add cumin seeds and chopped green chillies. When become golden, add boiled and mashed suran and mashed potato and peanuts.
2. Stir fry for 1 minute and then take out in a bowl.
3. Let it cool down, then add salt, sugar, sesame, lemon juice. Mix well.
4. Make cutlets and keep aside.
5. Take singhara atta ,salt and water in a bowl and make a medium thick batter.
6. Dip the cutlets in the batter and sprinkle poppy seds over it.
7. Heat oil in a pan and deep fry the cutlets on mediun heat till golden and crisp.
8. Serve hot.

Cooks Note

Potato and yam cutlet (can be eaten during fasting too). Serving suggestions: serve with date chutney or ketchup.

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