Veg Cutlets - Marathi Recipe

Introduction

Veg cutlets are fritters which are deep or shallow fried and made from potatoes and veggies. This is a very easy and simple recipe. You can make these ahead of time and fry whenever you want. This can be a perfect evening or tea time snack. Do try this recipe at home and write to me. You also can like, share and subscribe.

Ingredients

- 3 medium size Potatoes
- Finely chopped Onion
- Finely chopped Capsicum
- Finely chopped Carrots
- 1/4 cup Maida / All purpose flour
- 1/4 cup corn flour
- Salt to taste
- Bread crumbs
- 1/4 tsp Chat masala
- 1/2 tsp Cumin powder
- 1 tsp Red chili powder
- 1 tsp Garam masala
- Chopped Green chili
- 1 tbsp Oi
- Pohe
- Finely chopped Coriander leaves
- Oil for frying

Method

- Boil and peel the potatoes.
- Do not cook the potatoes completely. Let these be about 10% raw.
- Mash the potatoes well and transfer them into freeze for some time.
- Heat up oil in a pan.
- Add onion and fry it until it becomes a little soft.
- Add capsicum and carrot and for it for about 4 minutes.
- You can use raw veggies also.
- Turn off the gas and mashed potatoes.
- Add red chili powder, cumin powder, chat masala, garam masala, green chili and salt.
- Mix everything well together.
- Wash pohe well. Do not soak them.
- Crush pohe with hand and add these into the mixture.
- Pohe give nice binding. You also can add bread crumbs for binding.
- Add coriander leaves, mix well and take some mixture depending on the size of the cutlet you want.
- Roll it into shape of vada, flatten it and roll vada into shape of cutlet.
- Transfer the cutlets into freezer for about 15-20 minutes to set.
- Take maida and corn flour into a bowl.
- You can use maida only instead of corn flour.
- Add salt and mix well.
- Add a little water and make a little thick batter.
- The batter should not be thin so that cutlets will get nice coating.
- No lumps should be formed in the batter at all.
- Take cutlet, dip it in the batter and coat it well with bread crumbs from all sides.
- This is single coating method.
- If you want crispier cutlets the again dip the cutlets in the batter, coat them well with bread crumbs. Double coating cutlets are already.
- You can transfer such ready cutlets into freezer.
- These remain good in freezer for about 3 months.
- Or you can store such ready cutlets in freeze.
- Take the cutlets out of freeze whenever you want and fry them.
- Heat up oil in a pan. It is not compulsory to deep fry the cutlets. You can shallow fry them too.
- Drop cutlets in hot oil and fry on medium heat until these get nice golden color from all sides.
- After frying on medium heat for about 3 minutes flip the cutlets over and fry from other side as well.
- After frying on medium heat for about 7-8 minutes from both sides, when cutlets get nice golden color from all sides take them out into a dish.
- Cutlets are already.

**Tips:**

- By storing mashed potatoes the starch in it reduces.
- Keeping the potatoes a little raw helps in keeping the firm shape of cutlets and also the cutlets don’t become soft.
- If you add mashed potato in hot pan it releases moisture. So turn off the gas and add potatoes.
- Due to double coating method the cutlets get really crispy coating.