

Sattu Tikia

Priya Sardar

Ingredients

- Sattu (Chatu)
- Boiled Potatoes
- Onion
- Ginger
- Capsicum
- Green chili
- Black Pepper Powder
- Cumin powder
- Coriander powder
- Salt
- Mustard oil



Method

At first, take the boiled potatoes into a big bowl and crush them properly. Next take onions, green chili and capsicum and finely chop them. Next fry them in a pan with are chopped and fry them with mustard oil very lightly. Put down the stuff and mix with the crushed potatoes along with salt (according to your taste), black pepper powder, cumin powder, coriander powder. Mix them properly. Now slowly mix the sattu (chatu) with the dough. Continue to the total mixture slowly so that the dough becomes tight. Thereafter, make some balls from that dough and give them flat round shape like tikia. Now take a pan and heat the mustard oil. Next, the flat shape tikias are placed into hot oil slowly and fry until they become dark brown color. At last Sattu Tikia is ready. Put them from the oil after rinsing and serve with salad and tomato ketchup. 🍴