

Chick Pea Balls

Boondi



- ½ cup chick pea flour/ besan flour
 - 1 tsp semolina
 - 1 cup water
 - Oil
1. If you can buy boondi flour then use ½ cup of this instead of chick pea flour and semolina. Mix flour , semolina (if using) and water to a smooth batter (not too thick or thin)
 2. Heat oil.
 3. Use a big spoon with holes in it. Put batter on the spoon so it drops through.
 4. Fry till crispy texture and drain.
- To make Boondi Raita mix boondi with yogurt, salt, sugar and coriander leaves