

Sweet Dough Balls

3 cups SR flour                    ) sifted  
2 tablespoons icing sugar       ) together

2 tablespoons yoghurt  
4 tablespoons oil  
2 cups warm water

Oil to fry dough balls

1 cup icing sugar - to coat the dough balls

Method

1. Sift flour & icing sugar in a big mixing bowl
2. Whisk the yoghurt, oil & 1 cup of water, & stir into the flour to form a soft dough
3. If more water is required, add more water a little at a time to bring the dough together
4. Make 5 equal rounds of dough
5. Heat the oil filled frying pan
6. Roll out a round of dough to ½ inch thickness
7. Using a knife, cut into 1 inch squares
8. Heat oil to medium heat - the oil temperature is right, when a tiny drop of dough is dropped in the fryer & it rises to float immediately
9. Fry to golden brown & drain on to paper towel covered plate
10. Sprinkle with a shaking of icing sugar
11. Serve hot

Allergen - wheat, milk

### Onion Bhaji

3 cups gram flour -sifted  
2 teaspoons cumin seeds  
1 teaspoon carom seeds  
1 ½ teaspoons salt  
½ teaspoon red chilli powder  
2 tablespoons lemon juice  
1 tablespoon oil  
2 cups warm water added a bit at a time

(Mix all of the above to a thick paste & put aside)

2 onions – ½ inch squares  
2 potatoes – ½ inch square  
2 hand full of spinach leaves – coarsely cut

### Method

1. Sift gram flour in a big mixing bowl
2. Add the spices & salt
3. Whisk the oil & 1 cup of water, & stir into the flour to form a thick paste
4. Chop the onions, potatoes & spinach leaves & add to the gram flour paste
5. If more water is required, add more water a little at a time to evenly mix & coat the cut vegetables
6. Heat the oil - to a medium heat
7. Drop small mounds of the coated vegetables
8. Fry to golden brown & drain on to paper towel covered plate
9. Serve hot & enjoy

Allergen - nil

### Patra & sweetcorn salad

2 cans patra  
2 cans sweetcorn  
2 tablespoons oil  
1½ teaspoons cumin seeds  
1 teaspoon sesame seeds  
¼ cup water

### Method

1. Open & drain cans of sweetcorn
2. Open patra can - cut patra into 1 inch cubes
3. Heat oil in pan & add cumin & sesame seeds.
4. When seeds are golden brown add the cut patra & stir to coat with the oil & seeds
5. Stir in the sweetcorn & heat through
6. Add the water & steam for 5 minute or till water dries up, leaving the patra moist.
7. Place in serving bowl & serve hot or cold

Allergen - sesame seeds

**Cooking with Asha**

**8<sup>th</sup> June 2026**

Street Food – Sweet Dough Balls, Onion Bhaji, Patra & Sweetcorn salad