

## Banana Koftas (Kele Vada)

### Ingredients:

5 raw cooking bananas  
1/2 cup fresh peas, boiled  
1 tbsp. mint leaves finely chopped  
1 tbsp. coriander leaves finely chopped  
4-5 green chillies finely chopped  
1" piece ginger grated(optional)  
1/2 tsp. each mustard & cumin seeds  
4-5 pinches asafetida  
1/2 tsp. turmeric powder  
1 tsp. lemon juice  
2 tbsp. oil  
oi to deep fry

### For batter:

1-1/2 cups gram flour  
1 tbsp. rice flour  
1/4 tsp. tumeric powder  
1 pinch soda bicarb  
1 tbsp. hot oil  
salt to taste

### Method:

1. Pressurecook bananas with skins, till soft.
2. Remove skins, mash while hot. Keep aside.
3. Heat oil heavy pan, add seeds, allow to splutter.
4. Add asafoetida, mint, coriander, chillies, ginger, peas, lemon juice.
5. Stir, add mashed bananas, salt, turmeric,mix well.
6. Keep mixture aside to cool.

### For batter:

1. Mix both flours, soda bicarb, salt, turmeric.
2. Add enough water to make a batter which will coat the back of a spoon thickly.
3. Add hot oil, mix well.

**To proceed:**

1. Put oil to heat in a frying pan.
2. Make pingpong ball sized balls of mixture.
3. Dip in batter, put in hot oil.
4. Fry on medium flame, till golden.
5. Drain, serve hot with green and tamarind chutneys, or sauce.

**Making time:** 30 minutes (excluding pressurecooking time),br> **Makes:** 15 koftas

**Shelflife:**

**filling and batter may be made hours ahead. After frying, best fresh**