

## Jain Croquettes

### Ingredients:

2 tbsp. semolina  
3 raw bananas  
1 cup paneer (cottage cheese),grated  
4 green chillies  
salt to taste  
2-3 pinches chat masala  
Oil to deep fry

### Method:

1. Pressure cook whole bananas (3 whistles), skin and mash.
2. Add grated green chillies, chat masala, allow to cool.
3. Dry roast semolina in a heavy pan, till aroma exudes.
4. Add 2 tbsp. water, stir till a lump forms.
5. Keep aside to cool.
6. Add salt, paneer, mix well to form a smooth dough.
7. Shape into oblong croquettes or as desired.
8. Deep fry in hot oil, till light golden.
9. Serve hot with chutneys, or sauce.

**Making time:** 30 minutes

**Makes:** 10 croquettes

**Shelflife:** Best fresh