

## Ragda Patties

### Ingredients:

#### For patties:

3 raw cooking bananas  
1 tbsp. semolina  
3 slices bread  
4 green chillies  
salt to taste  
oil to shallow fry

#### For ragda:

1 cup dehydrated white peas (soaked in water for 2 hours)  
1/4 tsp. cumin powder  
1/4 tsp. garam masala powder  
1/4 tsp. black pepper powder  
1/4 tsp. turmeric powder  
1/4 tsp. dhania powder  
1/4 tsp. jaljeera or chaat masala  
1/4 tsp. black salt powdered  
1/4 tsp. amchoor powder  
salt to taste  
1 tbsp. oil

#### Grind to a paste:

2 green chillies  
1 tbsp. coriander leaves  
1 tbsp. mint leaves  
2 slices bread  
1 tbsp. fresh coconut chopped fine  
2 tbsp. boiled white peas

#### Other ingredients:

Some beaten fresh curds  
Red chilli powder  
Crushed cumin powder  
Salt to taste  
Green allpurpose chutney (as per recipe in [chutneys](#))

Tamarind chutney (as per recipe in [chutneys](#))

Fresh coriander finely chopped

Fine bland sev (optional)

### **Method:**

#### **For patties:**

1. Pressure cook whole bananas or halved for 2 whistles or till soft.
2. Drain, cool a little, mash with a potato masher.
3. Toast bread very lightly, crumble fine with chillies.
4. Add semolina, bread crumbs, salt to bananas.
5. Mix well, shape into patties.
6. Shallow fry on a hot griddle, till both sides are a crisp golden.
7. Repeat for all patties.

#### **For ragda:**

1. Pressure cook peas with four cups water till soft and mushy. (At least 5 whistles may be required).
2. Cool cooker, remove. Keep aside 2 tbsp. peas for grinding paste.
3. Put oil in a heavy deep vessel, and heat.
4. When smoky, add paste, stirfry for 2 minutes.
5. Add all dry masalas, salt, stirfry further 2 minutes.
6. Add boiled peas, water and all, bring to boil.
7. Simmer till the liquid is thick enough to thinly coat the back of a spoon.
8. Remove, from fire, cover and store.

#### **To proceed:**

1. Place 2 hot patties on individual plate.
2. Pour 2 tbsp. or more of hot ragda over it.
3. Drizzle a tbsp. of curds, followed by both chutneys as desired.
4. Sprinkle salt, cumin, chilli powder.
5. Garnish with sev and coriander, serve hot.

**Making time:** 45 minutes (excluding pressure cooking and soaking time)

**Makes:** 5 servings

**Shelflife:** Both patties and ragda may be made hours ahead. After assembling best fresh and hot.