

METHOD OF PREPARATION - VEG MANCHURIAN

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.

Ingredients Required for 5 persons.

Potatoes	250 gms / 8.8 oz
Green Beans	100 gms / 3.5 oz
Cauliflower	100 gms / 3.5 oz
Green Peas	50 gms / 1.75 oz
Cooking oil	Enough for deep frying Veggies
Garlic cloves – Very finely diced/shredded	1 Big Flower / 40 Gms
Green chillies – Diced finely	10
Onion – Diced very finely	1 Medium / 60 Gms
Onion leaves – finely diced	3 twigs
Cilantro/Kothmir/Hara Dhanya – Diced finely	1 Small bunch / 10 twigs
Mint leaves/Pudina – Diced finely	1 Small bunch / 10 twigs
Ustad Banne Nawab's Hyderabad Veg Manchurian Masala	1 packet

STEPS OF COOKING:

1. Wash and dice Potatoes, Cauliflower, Green Beans. Pressure cook the vegetables with one glass of water till the first whistle only. Close cooker and let it cool.
2. Open cooker after cooling, drain all the water thoroughly and remove the vegetables in a bowl.
3. Add entire contents of Veg Manchurian masala pouch # 1 to the vegetables. Mix and mash the vegetables thoroughly simultaneously.
4. Wet your palm with a little oil and make about 20 to 25 round shaped balls.
5. Mix entire masala of Veg Manchurian pouch # 2 in 100 ml water and the cilantro / kothmir / hara dhanya bunch , mix thoroughly and keep aside.
6. Take enough oil in a kadhai / wok and deep fry the balls till they become crispy. Remove and keep aside.
7. Take 60 ml / 4 tablespoons oil in a kadhai / wok and heat it.
8. Fry the finely diced onion in the above oil till it starts changing colour.
9. Next sauté the finely diced garlic till it starts changing colour.
10. Next sauté the finely diced green chillies for 2 to 3 minutes.
11. Next sauté the finely diced onion leaves for 2 to 3 minutes.
12. Next add the entire masala paste of pouch # 2 and sauté of 2 to 3 minutes only.
13. Now add the fried Veg Manchurian balls and sauté for another 2 to 3 minutes, stirring continuously.
14. Remove and serve hot.