

## Ingredients

Basen flour (Chickpeas flour /kadala mavu)-1cup

Banana Peppers/Bajji mulaku-10 no

Rice flour-2tbsp

Kashmiri chilly powder-1/2tsp

Asafoetida powder/hing/kayam - a pinch

Salt - to taste

Baking soda- a pinch (opt)

Water- as needed

Oil -for frying

## Method

Wash and drian the chillies .

Mix besan powder, rice flour, salt, chilly powder, asafoetida(kayam) powder, baking soda and water to make a thick batter(like dosa batter)

Make a partial length wise slit in each chilly ( try to not cut the edges ) .If u want u can cut them to equal parts .It is not at all spicy ,so no need to remove the seeds from it.

Now dip each chilly in the batter to coat well on all sides .Deep fry them in hot oil .When both sides are golden colour, remove from the oil and drain them in kitchen tissue. Serve hot with tomato sauce or simply with tea .....

Love

:)

Veena