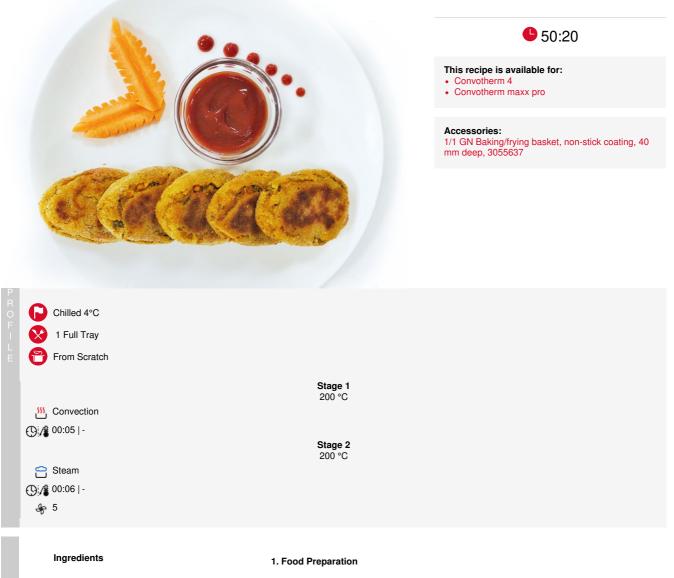


## Vegetable cutlet



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1	kg	Potatoes	Steam potatoes, carrots, green peas seperately. Peal and chop potatoes, carrots then mix along with green peas, mash them. They should be slightly chunky. Add ginger, garlic and green chilli paste, red
300	g	Carrot dice	
300	g	Green Peas	chilli, cumin and garam masala powder. Add bread crumbs, mix well. Make a thick slurry of refiened flour and water keep aside. Make cutlet using mould dip in the slurry and apply bread crumbs keep in
100	g	Ginger, Garlic & green chilli paste	the chiller.
1	pinch	Salt	2. Cooking Instruction
1	pinch	Pepper	Cook by syraying some oil or apply combi phase.
500	g	Bread crumbs	
1	pinch	Red chilli	3. Food Serving Instruction Serve along with green chutney or tomato ketchup.
1	pinch	Cumin powder	
1	pinch	Garam masala powder	

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.