

Veg Cutlets

Made with: Vegit Cutlet Mix

Ingredients

- 1 packet Vegit Cutlet Mix.
- 230 ml water.
- Oil for deep frying.

Method of Preparation

- Empty the contents of the Veg Cutlet Mix pack. Add 150 ml warm water to the above and knead well.
- Leave the dough aside for 5 minutes. Make small cutlet balls and shape them using the moulds provided with the pack.
- Add 80 ml normal water to the batter mix and stir well. Dip the cutlet pieces in the liquid mix.
- Roll the dipped cutlet in bread crumbs provide with the pack. Now deep fry the cutlets in hot oil and serve hot with tomato sauce.