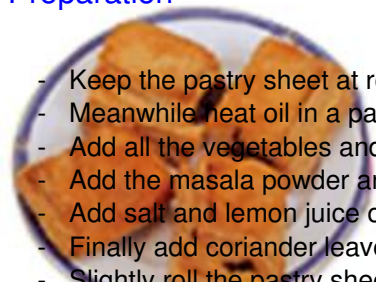

Puffs

Author: priya

Preparation



- Keep the pastry sheet at room temperature for 30 minutes.
- Meanwhile heat oil in a pan and splutter the mustard seeds add ginger paste and fry.
- Add all the vegetables and fry for sometime.
- Add the masala powder and cook it without adding the water.
- Add salt and lemon juice once the vegetables are done.
- Finally add coriander leaves.
- Slightly roll the pastry sheet and keep the mixture in the middle and seal the front with little water and cut into desired size square or triangle.
- Bake at 350° until the outer layer is golden brown.

Notes

Serve hot with spicy chutney.

[Back](#)

Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	