

Pakor

1 cup chickpea powder
1 tablespoon corn flour
1 teaspoon cumin seeds
¼ teaspoon red chili
1 teaspoon dry fenugreek
1/8 teaspoon carom seeds + pinch ginger
1/8 teaspoon black pepper
1 teaspoon oil
1 tablespoon yoghurt
1 teaspoon both green and dry coriander
salt as per your taste

Put them in a bowl and put some warm water in it. Mix well with an egg beater.

Make a paste like cake batter. Cover it and let it rest for 10 minutes.

Cut a few potatoes in a round shape or long as you like... now apply this batter one by one and put one by one in a hot oil. You can deep fry... shallow fry... or you can use air fryer.

Arsala Saeed

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