

Kache Kele ke Kofte by Chef: Bishandutt Dabral

🕒	Total Prep Time:	40 mins
🕒	Prep Time:	25 mins
🕒	Cooking Time:	10 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Kache Kele ke Kofte

Raw Banana	2no
Onion Chop	1 tsp
Ginger Chop	1 tsp
Green Chili Chop	½ tsp
Turmeric Powder	¼ tsp
Chat Powder	1/8 tsp
Rawa (Semolina) for coating	100 gms
Oil/Ghee	To fry
Salt	To taste
Ingredients for Coriander Chilli Thecha	
Whole Coriander	100 gms
Curry Leaves	05 no
Garlic Chop	10 gms
Kashmiri red Chilli powder	1 Tbsp
Salt	To taste
Fresh Coriander leaves	2-3 Sprigs

How to Prepare Kache Kele ke Kofte

- 1) Cut the banana into half and boil in hot water for 10 minutes with skin, remove out from hot water cool and take out the skin
- 2) Take a bowl to add banana and mash add chopped onion, chopped ginger, chopped green chilli, turmeric powder, chat powder, salt mix well make a 6 bullet shape and dust with Rawa
- 3) Deep fry in oil or ghee. Serve hot with Coriander Chilli Thecha

Recipe for Coriander Chilli Thecha

- 1) Fry Curry leaves. Sautee Whole Coriander in a sauce a pan sauté for 3-5 minutes Fry chop garlic in ghee take out when it becomes light golden colour.
- 2) Take Mixi to add Sautee Whole Coriander, fried curry leaves, Fried chop garlic, add Kashmiri red chilli powder and salt. Grind it slowly till it becomes roughly coarse powder. Your Coriander Chilli Thecha is ready

Garnish

Garnish with fresh Coriander leaves

Important Tips

- 1) Raw peanut or fried Cashew nut can be added to Banana Mixture while making the Kofta which will enhance the taste of the dish.
- 2) You can make koftas in different size and shape