

FRIED FERMENTED RICE BALLS



SURYAKANT TUDU
LAHANTI CLUB, BIHAR, INDIA

INGREDIENTS

FERMENTED RICE 250 GRAMS

CHICKPEA FLOUR : 100 GRAMS

ONE SMALL ONION

TWO CHILLIES

TURMERIC POWDER: 1 TSP

SALT

REFINED OIL: 250 GRAMS



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STEP 1

**KEEP 250 GRAMS STEAMED RICE
IN WATER FOR WHOLE NIGHT
FOR FERMENTATION PROCESS.**



STEP 2

**ARRANGE THE INGREDIENTS :
ONE SMALL ONION, CHILLI,
TURMERIC POWDER AND SALT**



STEP 4

**NOW ADD ALL THE INGREDIENTS
AND ADD BESAN FLOUR AND MIX
TOGETHER**



STEP 5

**AFTER ALL THE INGREDIENTS
ARE MIXED, MAKE SMALL BALLS
OUT OF IT**



STEP 6

**THE BALLS PREPARED ARE NOW
DEEP FRIED IN REFINED OIL**



THE FRIED FERMENTED RICE BALLS ARE READY TO EAT!

