

Recipe Name: Bhojpuri Style Bharbhara Recipe

Diet Type:

Course: Snack

Cuisine: Bihari

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Gram flour (besan)	2
• 1/2 cup Green peas (Matar) - blanched	
• 1 Onion - finely chopped	
• 1 Green Chilli - finely chopped	
• 1/2 teaspoon Red Chilli powder	
• 1/2 teaspoon Chaat Masala Powder	
• 1/4 teaspoon Cumin powder (Jeera)	
• 2 teaspoon Sunflower Oil - to shallow fry	
• Salt - to taste	

Preparation

- To begin making the Bhojpuri Style Bharbhara Recipe, mix all the ingredients except oil into a big bowl.
- Make a thin batter with water, and season with salt.
- Pour a small ladle full of batter like a pancake, and pour a few drops of oil around it, let it cook for about 2 minutes or till the bottom is cooked.
- Once the bottom is cooked, flip over and cook on the other side for another 2 minutes and take it out on a plate.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)