

## Broccoli Fried Balls Recipe

### Ingredients:

#### For broccoli:

20 broccoli florets  
1 tablespoon soy sauce  
1 tablespoon vinegar  
1 teaspoon chili sauce  
Salt to taste

#### For coating:

1 cup chickpea flour  
½ cup plain flour  
A big pinch of soda-bicarbonate  
¼ teaspoon black pepper powder  
Oil for deep-frying  
Salt to taste

#### For sweet and sour relish:

1 cup water  
¼ cup sugar  
2 tablespoons vinegar  
1 tablespoon coarse powder of roasted peanuts or cashew nuts  
1 teaspoon roasted sesame seeds  
¼ teaspoon red chili powder

### Method:

Mix soy sauce, vinegar, chili sauce and salt in a vessel. Add broccoli florets into this mixture and keep aside for ½ an hour. Mix all the coating ingredients in a bowl and add water to make a thick batter. Leave aside for ½ an hour. Dip each broccoli florets in the batter and deep fry to get golden colored broccoli balls. For the relish, put all the relish ingredients in a bowl pot and boil until it reduces to half its quantity. Cool it. Serve broccoli balls with sweet and sour relish.