

Stuffed Poppadoms Recipe

Ingredients:

8 plain or spicy papads (uncooked poppadoms)
1 tablespoon strong plain flour
vegetable oil for deep-frying

Stuffing:

1 tablespoon vegetable oil
1 large onion, finely chopped
1 teaspoon finely chopped garlic
1 tablespoon finely chopped root ginger
1 teaspoon freshly ground black pepper
1/4 tsp ground coriander
1/2 tsp ground turmeric
200 g cleaned raw prawns, roughly chopped
100 g boiled potatoes, roughly chopped
1 tablespoon lemon juice
1/2 teaspoon salt, or to taste
2 tablespoons chopped coriander leaves
ground cinnamon, to sprinkle

Method:

To make the stuffing, heat the oil in a frying pan, add the onion, garlic, ginger and black pepper, and sauté until the onion is softened and translucent. Add the ground coriander, turmeric and prawns, sauté for 5-10 minutes, then add the potatoes, lemon juice and salt. Sprinkle with the chopped coriander and cinnamon, mix well and set aside to cool. Meanwhile, soak the papads in warm water for 5-10 minutes to soften, then drain. Mix the flour with a little water to form a paste. Spoon the prawn mixture on to one side of the papads, then roll up, folding in the sides, and seal the edges with flour paste. Heat the oil for deep-frying in a suitable pan to 160 degrees Celsius. Deep-fry the stuffed papads, a few at a time, for 5-10 minutes until crisp and golden. Drain on kitchen paper and serve hot, with a chutney.