



Baigan thepla

Tell the story of the recipe...

Ingredients

100 gms Wheat flour

3 tbsp curd

2 small eggplants

1 green chilly

Garam masala

Coriander powder

Salt

How many servings?

Steps

How long to cook?

1 Roast eggplants on gas stove on simmer.

2 Take wheat flour in a bowl, add curd, garam masala, coriander powder, chooped green chilly & salt

3 Prepare soft dough with luke warm water. Make small balls out of dough & roll it out.

4 Roast with little oil brushing on both sides.