



BOMBAY BURGERS **(courtesy of@tweaknblitz)**

This burger combined with warm fragrant spices, our tangy Poppadum Chutney, and a special Bhoosu for a crunchy twist is simply perfect for your summer BBQ's. I froze a couple of patties in an airtight container in the freezer. And heated them in a toaster oven after 2-3 days. Tasted lovely!

SERVES 8

PREP TIME: 1 HOUR

For the Patties

- 2 White potatoes
- 1 cup finely diced cauliflower
- 1/2 cup finely diced carrot
- 3/4 cup finely diced green beans
- 1 teaspoon peeled, grated ginger
- 5 tablespoons vegetable oil divided
- 1 teaspoon turmeric divided
- 1/2 teaspoon garam masala
- 1/2 teaspoon red chili powder
- 3/4 teaspoon raw mango powder, also called amchur
- 3/4 teaspoon salt
- 1 slice of bread, white or ciabatta
- 1 Tbsp Jars of Goodness Poppadum Chutney

For Assembling

- 1/2 onion sliced
- 1/2 cucumber sliced
- 1/2 a tomato sliced
- 1/4 cup chopped coriander
- Masala yoghurt (mix a little ground cumin, chili powder and salt into some yoghurt)
- Jars of Goodness Poppadum Chutney
- One Stop Special Bhoosu
- Burger Buns

For the potato patty

1. Boil the potatoes and mash them
2. Pour 1 tbsp oil in a saute pan on medium heat and add 1/2 tsp turmeric. Add diced vegetables and saute for 10-15 min. The primary purpose of this step is for the vegetables to lose their raw taste. Once the vegetables cool, add them to the potato mash.
3. Add garam masala, red chili powder, salt, remaining turmeric, 1 Tbsp Jars of Goodness Poppadum Chutney, raw mango powder and ginger to the vegetable, potato mix. If you don't have raw mango powder, replace with a tsp of lime juice. Set aside.
4. In a large bowl, take about 2 cups water. Immerse piece of bread in it. Stir it around with a fork and make sure it remains in water for 5-10 minutes. Now take the bread and squeeze it between the palms of your hands. Make sure that you squeeze the bread dry. Combine this soaked bread with the potato, vegetable mixture and mix well.
5. Now make patties that are about 3 inches in diameter and 1/2" thick out of the potato, vegetable mixture. You'll get about 7-8 patties. Now heat a nonstick pan, pour 2 tbsp oil in that pan and place 4 patties on them. Heat them till they get a brown, crunchy exterior.
6. Repeat with the rest of the 4 burgers.
7. In order to grill these burgers, pre-cook them fully on a non-stick pan as mentioned above. Freeze them and then throw them on the grill at your next BBQ.

For the burger assembly

1. Pour oil on a nonstick pan. Roast both sides of the bun till they get a golden sheen.
2. Spread some Jars of Goodness Poppadum Chutney on the inside of both sides. Place the potato patty and place a slice of tomato and onions and cucumber. Top with some masala yoghurt. And sprinkle on some special Bhoosa. Close the bun and eat away.
3. Feel free to eat the patty on its own with the Poppadum Chutney!