



# TASTE & TRAILS

## Aloo Bhajiya



[youtube.com/@OWNTasteandTrails](https://youtube.com/@OWNTasteandTrails)

Our beloved anchor, Prishika, is back with another delightful episode of "OWN Taste and Trial." Today, she is about to reveal a recipe that is both unique and special—a dish that has won the hearts of not just one, but two families. This recipe is close to the heart of Sonal, a guest who is known for her culinary skills and love for family traditions. As Prishika enters Sonal's kitchen, she is eager to discover the secrets behind this much-loved dish.

### **Sonal's Magical Recipe: The Story Behind Aloo Bhajiya**

Sonal's journey into the world of cooking began with a simple yet memorable occasion. When she first got married and moved into her new home, she wanted to make a lasting impression on her new family. She decided to prepare a dish that had always been a favorite in her own family—the classic Aloo Bhajiya.

### **The Family Connection**

Sonal's Aloo Bhajiya has a special place in both her maternal and marital homes. It's a dish that her brother adores and her husband cherishes. It all began on her husband's birthday when she wanted to surprise him with something he loved. She decided to make Aloo Bhajiya, a dish she knew would make his day special. This particular dish became a staple in their household, loved by everyone.

### **Heading to Sonal's Kitchen**

Prishika arrives at Sonal's house with excitement, eager to see how this beloved recipe comes together. As she walks through the door, Sonal greets her warmly, and they immediately dive into the preparation process. Prishika asks Sonal about the special dish she will be sharing today. Sonal explains that Aloo Bhajiya holds a special place in her heart and is a favorite among her family members.

### **Preparing the Ingredients**

Here's what you'll need for making Aloo Bhajiya:

- 3 Medium Potatoes: Sliced into rounds
- 1 Cup Besan (Chickpea Flour)
- A Pinch of Turmeric Powder
- Ganesh Marka Mustard Oil
- Dhaniya-Mirchi Paste:
  - 2-3 Green Chilies
  - 1/2 Inch Ginger (optional)
  - A Few Black Peppercorns
  - 1/2 Teaspoon Cumin Seeds
  - Salt to taste

### **Making the Dhaniya-Mirchi Paste**

- Prepare the Paste: To make the dhaniya-mirchi paste, grind together the green chilies, ginger, black peppercorns, cumin seeds, and salt. This paste will give the Aloo Bhajiya its distinctive flavor and aroma.
- Mix the Besan: In a bowl, add 1 cup of besan (chickpea flour) and a pinch of turmeric powder. Mix well.
- Combine with Paste: Add the dhaniya-mirchi paste to the besan mixture. Gradually add water to form a batter that is neither too thick nor too thin. The batter should be just right to coat the potato slices effectively.

### **Cooking the Aloo Bhajiya**

- Heat the Oil: Sonal prefers using Ganesh Marka Mustard Oil, which is a favorite in her family. Heat the oil in a kadhai (wok) until it is sufficiently hot. The oil should be at the right temperature to ensure the Aloo Bhajiya is crispy and golden brown.
- Coat the Potatoes: Dip each potato slice into the besan batter, making sure it is well-coated. Carefully slide the coated slices into the hot oil.
- Fry Until Golden: Fry the potato slices in batches until they are crispy and golden brown. Remove them with a slotted spoon and drain on paper towels.

### **Preparing the Chutney**

To complement the Aloo Bhajiya, Sonal prepares a tangy chutney:

- Ingredients:
  - 2 Medium Tomatoes
  - A Small Bunch of Coriander
  - 2 Green Chilies
  - A Small Piece of Ginger (optional)
  - Salt to taste
- Grind the Ingredients: Blend the tomatoes, coriander, green chilies, and ginger (if using) together with a pinch of salt. This chutney adds a fresh and spicy contrast to the crispy Aloo Bhajiya.

### **Serving the Dish**

Once the Aloo Bhajiya and chutney are ready, Sonal serves the dish to

Prishika. The crispy, golden-brown Aloo Bhajiya is beautifully complemented by the tangy chutney. Prishika tastes the dish and is immediately impressed by its flavor. She remarks on how the Aloo Bhajiya is crispy on the outside and perfectly seasoned on the inside.

### **Final Thoughts**

Prishika and Sonal chat about the recipe, and Sonal shares that this dish is not only a family favorite but also a cherished part of her cooking repertoire. She talks about how the Ganesh Marka Mustard Oil she uses adds a unique flavor that enhances the taste of the Aloo Bhajiya.

Additionally, Sonal reveals her secret to healthy, shiny hair—she uses the same Ganesh Marka Mustard Oil for her hair care routine, which has significantly reduced her hair fall.

### **Conclusion**

The episode ends with Prishika praising Sonal's Aloo Bhajiya and encouraging viewers to try out this magical recipe in their own kitchens. The dish is a testament to how a simple recipe can become a beloved family tradition, creating memories and joy for everyone who tastes it. Prishika invites viewers to try making Aloo Bhajiya and share their experiences. She promises more exciting recipes in future episodes and signs off with a warm goodbye, leaving viewers inspired to recreate the magic of Sonal's Aloo Bhajiya in their own homes.