

Baked Almond Kofta Recipe

Ingredients

- 2 cups potato (boiled), mashed
- A pinch of nutmeg
- 2 tbsp milk
- 3/4 cup almonds (crushed)
- 1/2 cup green onions, chopped
- 1 tbsp refined flour
- 1 Egg
- 3/4 tsp salt
- 1/2 tsp pepper



For crumbing:

- 2 nos eggs
- Refined flour (for rolling)
- Dried breadcrumbs (for rolling)

Directions

- Place the mashed potato in a bowl and add almonds, salt, pepper, nutmeg, milk, green onions, flour, and 2 eggs.
- Mix them well and refrigerate for 15 minutes. Now roll them into equal-sized koftas.
- Place flour, beaten eggs, and breadcrumbs separately in different plates.
- Cover each kofta with flour and dunk them in beaten eggs. After which give them a good roll in the breadcrumbs.
- Preheat an oven to 200c and bake the koftas till golden brown.
- Serve hot.