

Arbi Ke Patte Ke Pakode Recipe | Crispy Colocasia Leaf Fritters

Make crispy Arbi Ke Patte Ke Pakode with colocasia leaves and a spicy urad-chana dal filling. Steam the rolls first, then fry them until golden and crisp.



Prep time
30 minutes + overnight soaking

Cook time
30 minutes

Total time
60 minutes

Servings
6–8 servings

Calories
280 kcal

Ingredients

Colocasia/Arbi Leaves	25–30
Urad Dal	2 bowls
Chana Dal	1 bowl
Onions	2
Cumin Seeds	½ tsp
Black Peppercorns	8–10
Garlic Cloves	10–12
Green Chillies	5–6
Turmeric Powder	2 tsp

Red Chili Powder	1 tsp
Coriander Powder	2 tsp
Amchur Powder	2 tsp
Salt	1 tsp or to taste
Water	As required
Oil	For frying

Method

- 1. Soak the Lentils**
Combine urad dal and chana dal. Cover with water and soak overnight.
- 2. Wash the Lentils**
Rub them gently while washing. Rinse two or three times.
- 3. Prepare the Leaves**
Remove the stems. Then, wash the colocasia leaves thoroughly.
- 4. Make the Spice Paste**
Blend onions, cumin, peppercorns, garlic and green chilies until smooth.
- 5. Grind the Lentils**
Grind the soaked lentils in small batches.
- 6. Season the Paste**
Combine both pastes. Add turmeric, chili powder, coriander powder, amchur and salt.
- 7. Layer the Leaves**
Spread the paste over one leaf. Add another leaf and repeat.
- 8. Make the Roll**
Fold the edges inward. Roll the leaves tightly.
- 9. Slice**
Cut the roll into approximately one-inch pieces.
- 10. Steam**
Arrange on a greased steaming tray. Steam for about 10 minutes.
- 11. Check**
Heat oil. Fry the steamed pieces over low to medium heat.
- 12. Serve**
Fry until golden and crispy. Serve hot with chutney.

Chef tips

- Keep the lentil paste thick enough to spread easily. Handle the leaves gently to avoid tearing them. Leave space between the pieces while steaming. Also, heat the oil properly before frying to reduce sticking.

Full recipe: <https://meenrazcooking.com/en/recipe/arbi-ke-patte-ke-pakode/>

Watch the video: [youtube.com/watch?v=kTyjHLA1Ugc](https://www.youtube.com/watch?v=kTyjHLA1Ugc)