

# Dabeli

A famous Gujrati recipe with a mayo twist

1 Portion



some practice required



up to 10 Min.



## Ingredients:

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- 2 tbsp Butter
- 0.5 Onions (Chopped)
- 2 Potatoes (Boiled & Grated)
- 1 tbsp Peanuts
- 2 tbsp Pomegranate Pearls
- 1 tbsp Dabeli Masala (Or Pav Bhaji Masala)
- Salt
- 3 tbsp Dr. Oetker FunFoods Veg Mayonnaise for Burger
- 2 Pav Buns
- 1 Burger Patty
- 1 tbsp Sev

- 1 Dabeli stuffing:** Heat 1 tbsp butter in a non-stick pan (medium flame) add onion, potato, peanuts, 1 tbsp pomegranate, dabeli masala and salt. Stir and cook for 1-2 minutes.
- 2** Spread 1 tbsp burger mayonnaise on each pav. Place dabeli stuffing inside the pav and add a dollop of mayo. Gently close it.
- 3** Coat the sides of the dabeli with sev.
- 4** Heat remaining butter in a non-stick pan and toast the stuffed pavs from all sides until it gets crispy. Serve.