Kolkata-style Egg Roll

This quick and easy roll is a crowd favourite for a quick lunch or snack from the streets of Kolkata

Prep Time: 15-20 minutes
Cooking Time: 15-20 minutes
Serves: 4-5 people

Ingredients

For the paratha

- All Purpose Refined Flour - 2 cups
- Sugar 1 tbsp
- Salt ½ tsp
- Ghee 1 tbsp
- Warm water as required
- Egg 2 nos. (for one roll)
- Salt to taste

For the Salad

- Egg on parotta
- Green chillies (chopped)
- Black pepper powder
- Chaat masala
- Red chilli sauce
- Ketchup
- Lemon juice
- Onions 3 medium sized (sliced)
- Cucumber 2 nos. (deseeded & julienned)
- Lemon juice 1 tsp
- Ketchup and Hot Chilli Sauce 1 tsp

Step 1

To make the paratha

Method:

- In a mixing bowl, add maida, sugar, salt and ghee, lightly mix until it's combined well.
- Further add warm water gradually and knead to make a soft dough, once it's almost formed like a dough, transfer over the platform and start to knead well by pulling & stretching it well, we have to knead the dough well for at least 4-5 minutes or until the dough is soft and stretchy.
- Tuck it inwards and shape to make a smooth surface dough, apply oil over the dough surface, cover and rest for at least 30 minutes.

- After the rest, divide the dough balls in equal size dough balls. As the dough is ready to be shaped, you can shape the paratha by using a rolling pin, roll to make a round chapati, evenly brush oil/ghee and sprinkle some dry flour.
- Make a slit from the centre like we cut a cake, further start to roll sideways in circular motion to make like a cone, then press to make a thick disc, further coat with dry flour and roll to make a little thick size paratha.
- Set a pan or an iron tawa on medium high heat, add oil, place the parotta and cook from both the sides, by the time on side, break two eggs and add in a bowl, along with salt, whisk well and pour the whisked egg over the paratha, flip and cook until the egg is cooked and the paratha is golden brown in colour. Your egg paratha is ready to assemble .

Step 2

To make the salad

Method :

- To make salad, add onions, cucumber & lemon juice, mix well and rest for at least 15-20 minutes.
- As the components are ready, we can make the rolls.

Step 3

To assemble the egg roll

Method :

- Place the egg paratha, top it with the prepared salad and all the rest of the other ingredients mentioned in the salad ingredient list, roll it and you're good to go, you can tweak the addition of ingredients as per your palate.
- Your Kolkata style egg roll is ready, served hot.

Add your own filling inside to make some fun twists to the Kolkata Egg Roll. If you have tried making the Doolally kheema, this is the best filling ever with this egg roll!