



## ***Recipe Corner***     ***Chimoni Snack Roll***

*(Totally Fiji—adapted from an original recipe by a friend of FRIEND)*

### Ingredients:

Large puris (Indian style deep fried bread) rolled out to around 8 to 10 cm in diameter

1 fried egg per puri

Salted mashed potatoes—enough to be spread about 1/2cm thick on all the puris

Your pick of either Friend's Fiji Style Tamarind, Chilli or Sweet Mango chutney

### Method:

Make the puris and set aside.

Fry the number of eggs according to required number of rolls.

Boil and mash potatoes (or you can use leftover mashed potatoes)

Open the preferred chutney, now you are ready to start putting the rolls together.

Lay a puri out flat and thinly spread on your choice of chutney.

Lay on the mashed potato about half a centimeter thick.

Put a fried egg in the middle and roll it up.

Use a toothpick to hold the roll together.

Make as many as required and enjoy with family or friends.

