

# Kolkata Style Egg Roll



Recipe  
competition  
winner

## Ingredients:

### For making the dough:

300g flour  
6g salt,  
pinch of sugar  
4ml vegetable oil  
warm water as required

### For the roll:

4 eggs                      salt  
onions                     tomato ketchup  
lime                        chat masala  
cucumber  
carrot



**Eatwise**

# Kolkata Style Egg Roll

SERVING:  
4 PEOPLE

PREPARATION TIME:  
30-40 MINUTES

COOKING TIME:  
10 MINUTES

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## Method:

1. First, make the dough by mixing flour, salt, sugar, oil, and warm water. Knead well and set aside to rest for 10 minutes.
2. Meanwhile, finely slice the cucumber, onions, and carrot. Cut the lime and keep everything ready for the filling.
3. Once the dough has rested, divide it into 130 g portions. Shape each portion into a ball and roll it out to approximately 12 cm in diameter. (You can also use ready-made or frozen paratha to skip this step.)
4. Beat 1 egg with a pinch of salt and keep it ready.
5. Heat about 4 teaspoons of oil in a frying pan. Add the paratha and fry on both sides until golden.
6. Once the paratha is fully cooked, spread the beaten egg over one side. Fry, then turn over and cook the egg side as well.
7. Transfer the paratha to the assembly station with the egg side facing up.
8. Sprinkle chaat masala, then add onions, cucumber, and carrot. Squeeze some lime juice and finish with ketchup.
9. Form a tight roll, making sure the filling is fully enclosed. Wrap paper around two-thirds of the roll and tuck in any excess at the bottom.