



MEALS OF MEMORY
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Snacks and more

BHEL PURI

Ingredients

3 cups puffed rice
2 chopped boiled potatoes
1 tomato, deseeded and chopped
1 chopped onion
Coriander leaves, salt, lemon
Raw mango, finely chopped
Red chilli powder
Date and tamarind chutney
Coriander mint chutney
Puris (papri)

Method

On a heated pan, roast the puffed rice for about 2 minutes until nice and crunchy. Take out the puffed rice in a bowl. Add crushed puri, chopped onions, chopped potatoes, coriander leaves, red chilli powder, salt, lime juice, coriander mint chutney, date and tamarind chutney. Mix well.

Plate it and garnish with some more puris, chopped tomatoes, coriander leaves, raw mangoes and a few drops of lime juice. The bhel puri is ready to serve with puris.

RAJ KACHURI CHAAT

Ingredients

200g (2 cups) semolina
2 tbsp flour
½ tsp salt
Oil to fry
2-3 boiled chopped potatoes
½ cup boiled green moong
½ cup boiled chickpeas (chhola)
½ cup boondi
2 cups whisked curd
2 tsp ground, roasted cumin seeds
1 tsp black pepper
1 tsp red chilli powder
½ cup sweet date and tamarind chutney

½ cup coriander-mint green chutney
½ cup pomegranate
½ cup coriander leaves

Method

In a mixing bowl, take semolina and refined flour. To it, add some salt and one table-spoon oil. Mix well. Now add water in small parts and knead stiff and tight dough for making puris.

Cover and keep aside for half an hour to rest. Then divide the dough into 12 equal portions. Roll out each portion of the dough into 3-inch diameter circles. Heat enough oil in a wok to deep fry the kachuris.

Now slide the rolled kachuri to the hot oil. Press kachuri with a ladle to puff it up and then reduce the flame to minimum and fry the kachuri until golden brown and crispy.



Drain out on paper towels and fry the rest. Let the kachuris cool down. Keep it in open air for 2-3 hours.

Serving

Break kachuris from the centre on the thinner side and place it in a plate. Place 4 to 5 potato chunks, one tablespoon boiled moong daal and chana daal, one tablespoon boondi, roasted cumin seeds, black pepper, red chilli powder, sweet chutney, curd, green chutney, pomegranate seeds. Again, sprinkle some cumin seeds powder, red chilli powder, coriander leaves, curd and chutney. Serve and relish!

KATORI CHAAT

Ingredients

For the dough —
2 cups flour
1 tsp salt

2½ tbsp oil
½ cup lukewarm water, or as required

Oil for frying

For the sweet chutney—

1 cup tamarind pulp
¾ cup sugar
1 tsp dried ginger powder
1 tsp red chilli powder
1 tsp fennel seed powdered
½ tsp red chilli, crushed
¼ tsp salt

For the green chutney –



2-3 green chillies
1 tbsp lemon juice
¼ tsp salt
½ cup mint leaves
½ cup fresh coriander
2-3 tbsp water, as required

For the chaat—

1 cup boiled chickpeas
2 medium size, boil potatoes cubes
1 cup soaked and boiled green lentil gram (green moong daal)
1 medium onion chopped
1 medium tomato cubes
1-2 green chillies, chopped
Salt to taste
Chaata masala, to taste

Method

In a pan, add tamarind pulp, sugar and mix well. Add dried ginger powder, red chilli powder, fennel seeds powder, red chilli



crushed and salt, mix well and cook for 2 minutes and set aside.

To prepare green chutney —

In a grinder, add green chillies, lemon juice, salt, mint leaves, fresh coriander, and water, grind them well and set aside.

To prepare chaat —

Whisk yoghurt as required
In a bowl, add chickpeas, potatoes, green lentil gram, onion, tomato, green chillies, chaata masala, salt and mix well.

To prepare the dough —

In a bowl add flour, salt, oil and mix well. Gradually add water, mix well and knead until dough is formed and let it rest for 15



minutes. Take a small portion of dough, make a ball and roll out and prick with fork, makes eight.

On inverted small bowls (1x3.5 inch), place rolled dough and press the edges and cut with the help of a knife.

In a wok, heat oil and fry katori wrapped with dough until golden and crispy, and remove small bowl with the help of tongs. Makes 10-12 katoris.

Assembling

On prepared katori, add prepared chaat mixtures, green chutney, sweet tamarind chutney, yoghurt, more sweet chutney, red chilli crushed, chaat masala, and serve.

POHA KACHURI

Ingredients

½ cup thick flattened rice (soaked in little water)

1 onion, chopped
2 tbsp grated coconut
¼ cup boiled green peas
2 tbsp roasted peanuts
2 tsp coriander leaves
3 green chillies
Juice of ½ lime
¼ tsp chaat masala
1 tbsp powder sugar
Salt to taste

For outer covering —

4 potatoes, boiled and mashed
1½ tbsp corn flour
2 slices of bread
tbsp milk
Salt to taste

Method

In a bowl, add flattened rice, onion, green peas, grated coconut, roasted peanuts, coriander leaves, green chillies, lime juice, chaat masala, sugar, salt and mix well.

Keep aside.

In another bowl, add mashed potatoes, corn flour, garam masala, and salt. Add milk soaked bread in potato mash and knead it properly. Apply corn flour to your hand, take a medium ball of potato mash, make a hole in it and add the flattened rice filling and seal the ball. In a pan, heat oil, fry the poha kachoris until golden brown. Serve hot.

