

ALOO PURI**Ingredients**

2 potatoes, boiled and grated
2-3 green chillies, chopped
¼ tsp coriander and cumin powder
¼ tsp red chilli powder
¼ tsp raw mango powder
¼ tsp carom seed, ¼ tsp asafoetida
1 tbsp oil, 1 cup wheat flour
1 tbsp coriander leaves
Oil for frying

Method

Add flour to mashed potatoes along with raw mango powder, coriander and cumin powder, asafoetida, red chilli powder, carom seeds, coriander leaves, green chillies, salt and oil. Mix them well and add water so as to form a dough. Keep the dough aside for 10 minutes. Then make small round balls of this dough and roll them in the form of a puri.

Apply oil on the rolling pin and the rolling board and roll them in to puri. Fry them and serve it hot along with pickle.

GOLGAPPA**Ingredients****For step 1—**

1 cup semolina
¼ cup flour
½ tsp salt

For step 2—**Thin green chutney for golgappa**

½ cup mint leaves
¼ cup coriander leaves
1 green chilli
½-inch ginger
¼ cup thick tamarind juice
Water

For step 3—**Stuffing masala —**

2 boiled potatoes
¼ cup boiled chana
1 tbsp red chilli powder
½ tsp cumin powder
1 tbsp coriander powder
¼ tsp black salt
¼ tsp regular salt
½ tsp dry mango powder

For step 4—**Sweet chutney —**

½ cup dates (seedless)
½ cup tamarind (seedless)
½ cup jiggery
2 cups water

Method**For step 1—**

Mix well. Add ½ cup hot water, or more if necessary. Knead dough and turn to soft-stiff dough for 5 minutes.

Cover with moist cloth and let it rest for 30 minutes. Knead dough for another 2 minutes. Divide dough into 2 parts. Make into big round shape, dust with flour and roll thin. Take a small round cup, cut them into a puri shape.

In a pan, heat oil on medium flame, fry puris and press puri gently to puff up. Deep fry the puri in medium flame till it turns golden brown in colour on both sides. Crunchy, puffed puri is ready.

For step 2—

Blend all ingredients into smooth paste. Filter and add 2 cups of water in it. Then add 1 tbsp chat masala, ¼ tsp black salt, ¾ tsp cumin powder, ¼ tsp pepper powder, ¼ tsp ginger powder, regular salt as required.

Mix well. Now it is ready, chill till it is ready to be served.

For step 3—

Mix all ingredients and stuffing masala is ready.

For step 4—

Mix the ingredients well, then boil for 10 minutes. Now add 1 tbsp red chilli powder, ½ tsp cumin powder, ½ tsp coriander powder, ½ tsp fennel seeds, ½ tsp dry ginger powder, ¼ tsp black salt, and regular salt to taste.

Mix well.

Simmer for 5 minutes and turn off the flame. Now transfer it to a blender and blend it smoothly. Filter the chutney. Store in an airtight container.

Assembling

Make a hole into golgappa, pour spoonful of aloo masala, onion, coriander leaves, green chutney, sweet thin tamarind chutney. Enjoy the crunchy, tangy bite of golgappa.

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