

Recipe

Dabeli

By

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Ingredients

- Pav - 4
- Tomato chopped - 1 medium
- 2 tsp tomato puree
- Dabeli masala powder - 2 tsp
- Oil - 2 ½ tsp
- Potatoes boiled and mashed - 3 small
- Lemon juice - 1 tsp
- Roasted peanuts (you can use masala peanuts too) - ¼ cup
- Pomegranate kernels - ¼ cup
- Sliced grapes - 1 cup
- Sev - 1 cup
- Tamarind chutney - ½ cup
- Salt to taste

- Sugar - ½ tsp
- Chopped coriander - 1 cup

Red Chilly Chutney:

Ingredients:

- Red dry chilies (soaked in hot water for ½ an hour) - 5-6
- Lemon juice - 1 tsp
- Salt to taste

Preparation

Red Chilly Chutney:

1. Grind all the ingredients of red chilly chutney to fine paste. Add water if required.

Dabeli:

1. Heat oil in a pan and add tomatoes and the puree and mix well.
2. To the mixed tomatoes and puree add the dabeli masala.
3. Once the mix masala starts to appear dry, add the potatoes.
4. Mix well and then add the salt, sugar and lemon juice.
5. Mix well and cook till the whole mixture becomes dry.
6. Spread the mixture on a plate; sprinkle the peanuts, Pomegranate kernels, sliced grapes, half of the sev and some coriander.
7. Slit the pav horizontally cutting through knife.
8. On one side spread the red chutney and tamarind chutney on the other side of the open pav.
9. Stuff the decorated potato dabeli masala in between the two chutneys.
10. Place the stuffed pav on the hot tawa.
11. Press lightly and toast on both sides till it gets heated through and becomes slightly crisp.
12. Close the pav and to the open sides of the pav apply lightly red or tamarind chutney and roll those sides in sev (so that it gets on the pav stuffing well)
13. Serve hot.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**