

Recipe

Pani Puri

By

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Ingredients

Puris

- $\frac{3}{4}$ C finely ground semolina (if not available grind the coarse semolina in a coffee grinder)
- $\frac{1}{3}$ C all purpose flour (maida)
- $\frac{1}{4}$ Tsp baking soda
- $\frac{1}{2}$ Tsp salt
- $\frac{1}{2}$ C water
- Oil for deep frying

Pani

- 1 C fresh mint leaves
- 1 C fresh coriander leaves
- 4 fresh green chillies
- 1-inch ginger
- $\frac{1}{3}$ C tamarind pulp
- Juice of 1 lemon
- $1\frac{1}{2}$ Tsp salt
- 1 Tsp chat masala
- 1 Tbsp sugar
- 1 Tsp dry roasted cumin powder
- $\frac{1}{2}$ Tsp yellow asafetida powder
- 4 C water

To serve

- 1 boiled potato, coarsely mashed
- 1 C soaked boondi /1 C cooked chickpeas/1 C sprouted green moong
- Paprika/red chili powder

Preparation

1. In a mixing bowl, combine the semolina, all purpose flour, baking soda and salt. Make a well in the center, add water slowly and make into stiff dough. Cover with a damp cloth/paper towel and set aside for 15-20 minutes.
2. Now prepare two damp towels. Lay one on the work surface/ baking sheet.
3. Divide the dough into 60 pieces and using a rolling pin roll each into 1.5-inch discs. Place the rolled discs on the damp towel and cover with another damp

towel (keeping the rolled disc between damp towel ensures them to puff up while deep frying).

4. Heat oil in a deep frying pan over moderately high heat (Test: when a small piece of dough is slipped into the hot oil, it should come immediately to the top without browning).
5. Carefully slip 4-5 puris (depending on the size of your pan) into the hot oil. Gently press them with the back of your slotted spoon. As they puff up, turn to the other side and cook until golden. Drain on paper towels. Repeat the same for the remaining dough. (You may have to adjust the heat while frying). Once the puris are cooled, keep them in an air-tight container until ready to use.
6. Blend the ingredients of the pani with $\frac{1}{2}$ cup of water. Strain the paste and add the remaining water. Chill in the refrigerator until required.
7. **To Serve:** Make a small hole in the center of the puri. Stuff with potato/boondi/chickpeas/green moong. Sprinkle with paprika/red chili powder and fill with the pani. Serve with some extra pani !

Serves

4-6

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Hare Rama Hare Rama Rama Rama Hare Hare