

Recipe

Ragda Puri

By

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Ingredients

For Puris:

- Very fine semolina - 2 ½ cup
- Salt - to taste
- Water
- Oil - to deep fry

For Ragda:

- Tamarind chutney
- Boiled potato - 2-3
- Boiled Peas - 1 cup
- Salt - as required

For Seasoning:

- Chopped coriander – ½ cup
- Fine sev - 1 cup
- Curds - 1 ½ cup
- Green chutney - as required
- Tamarind chutney - ½ cup
- Crushed cumin powder - 2 tbsp
- Red chili powder

Preparation

For puris:

1. Mix semolina and enough water to knead soft dough.
2. Cover it with wet cloth for 15-20 minutes.
3. Take a small lump of dough and make a ball.
4. With the help of some dry Maida or suji, roll into big thin rounds.
5. Cut small puris from it with the puri cutter. About 1 ½ inch diameter.
6. You may use a sharp edged lid of a bottle for cutting, if the size is alright.
7. Remove the frills formed and mix into remaining dough.
8. Heat oil in a pan and deep fry puris till very light brown and crisp.
9. Keep the puris covered with a moist muslin cloth if there is delay in frying.
10. Keep the fried puris in a plate covered with paper for a while for oil to dry out.
11. Store in an airtight container when cool.

For Ragda:

1. Heat a pan on the gas.
2. Put ½ tsp oil add Boiled potato, peas and salt to it.
3. Put little water till it becomes like ragda.
4. Boil it for 5 minutes. Remove from the gas ragda is ready.
5. Arrange puris in a serving plate.
6. Pour hot ragda to cover them. Drizzle a ladle full of curds over it.
7. Sprinkle some of both tamarind and green chutneys over it.
8. Sprinkle crushed cumin, salt, red chili powder.
9. Garnish with finely chopped coriander, and sev.
10. Serve immediately.

Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare