

## Recipe

### Dahi Kachori

## By

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## Ingredients

### For making Kachori Dough:

- All purpose flour - 1cup
- Oil - 2 tsp
- Salt - ½ tsp

- Approximately lukewarm water - ½ cup

#### **For making Kachori:**

- Gram Flour (besan) - 1/3 cup
- Pinch of asafetida
- Salt - ½ tsp
- Red chili flakes - ½ tsp
- Amchur powder - ½ tsp
- Oil - 2 tsp

#### **For Filling:**

- Moong sprouts - 1 cup
- Boiled potato chopped into small pieces - 1 cup
- Whipped yogurt - 1 cup
- Green Cilantro Chutney - ¼ cup
- Tamarind Chutney - ¼ cup
- Chopped cilantro - 2 tbsp
- Fine sev - ¼ cup

## **Preparation**

#### **For preparing Dough:**

1. In a mixing bowl add all purpose flour, salt and oil; add water slowly while mixing and kneading to make dough.
2. Cover and set dough aside for atleast 10 minutes.
3. Mix Kachori filling ingredients together, i.e. gram flour, asafetida, salt, chili flakes, amchur powder and oil. Set aside.

#### **For Making Kachori:**

1. Knead dough for a minute and divide into 12 equal parts.
2. Roll dough ball into a 2-inch diameter circle and place 1 teaspoon of filling in the center. Seal by pulling the edges together to make a ball.
3. Prepare all 12 kachories and let sit for 3 to 4 minutes.
4. Place a filled kachori with the seam side up, onto a clean surface.
5. Using a rolling pin, roll into a circle of approximately 3 inches in diameter.
6. Heat approximately 1 ½ inches of oil in a frying pan over medium heat.
7. To check if oil is ready, put a little piece of dough into the oil and it should immediately rise to the surface without having changed its color.
8. Slowly drop kachories into the frying pan making sure they don't overlap one another.
9. As kachories puff up, slowly turn them over and fry on the other side also.
10. Turn kachories 3-4 times until they are golden brown in color, for 6- 7 minutes.
11. Kachories should be crispy.

\*Note: If the kachories are fried over high heat they will be too soft.

**For Preparing Moong Sprouts:**

1. Add ¼ teaspoon of salt and 2-3 tablespoons of water to the moong sprouts. Cover and cook over medium heat for 3-4 minutes till sprouts are tender. Set aside.

**For Serving Kachories:**

1. Gently make an inch sized hole in the center of the kachori.
2. Fill with 1 tablespoon of sprouts, 1 tablespoon of potatoes, 2 tablespoons of yogurt and a drizzle with both of the 2 chutneys.
3. For garnishing add a little cilantro, and 1 tablespoon of fine Sev.

**Serves**

5-6 Persons

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