

Recipe

Dahi Puri

By

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Ingredients

- Puri - 6
- Mixed sprouts - 2/3
- Boiled potatoes, cubed - 2/3
- Dates, tamarind Chutney - 1 cup
- Curds (dahi) - 3 cups
- Salt to taste

For Garnishing:

- Sev – ½ cup
- Chili powder - 2 tsp
- Roasted cumin seeds (jeera) powder - 2 tsp
- Chopped coriander (dhania) - 2 tbsp

Preparation

1. Arrange the puris on a serving plate.
2. Crack a small hole in the centre of each puri.
3. Add salt to the curds and mix well.
4. Fill the puris with the mixed sprouts, potato, Dates, tamarind Chutney and top with fresh curds.
5. Sprinkle nylon sev, chili powder and cumin seed powder on top.
6. Garnish with chopped coriander and serve immediately.

Serves

1 Persons.

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**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**