



DIP Pani Puri / Gol Gappa



Mint (Pudina) Water

Step 1 In a blender, mix 1 cup Mint (Pudina) leaves, 1/4 th cup coriander, 2 green chilli, small piece of ginger, 1 tablespoon amchur (or lemon juice as per taste), 1/2 teaspoon chaat masala, 1/4 teaspoon cumin powder, black salt, and 500ml cold water.

Step 2 Rest it for 2 hours

Step 3 Strain the liquid in a bowl. Cover the bowl and place it in refrigerator until ready to serve

Step 3. Garnish with coriander, and Boondi before serving

Tamarind (Imli) Chutney

Step 1 Add 400ml Water to 200g Tamarind and cook on a stove for 10 minutes

Step 2 Strain it and add 300g Jaggery (Gud), 2 teaspoon red chilli powder, 2 teaspoon roasted cumin powder, salt to taste, 1 teaspoon garam masala

Step 3 Cook till Jaggery (Gud) fully dissolves

Date (Khajur) Chutney

Step 1 Wash and remove seeds from 250g Dates. Boil in small quantity of water till date is soft.

Step 2 Transfer the contents to a cooking mixer, and grind to a paste. Pass the paste through sieve

Step 3 Add 50 gms chopped jaggery to the paste, and cook for 5 minutes.

Step 4 Add 1 teaspoon red chilli powder, 2 tspoon amchur / lemon juice, 1 teaspoon roasted cumin powder, and salt to taste