

Pani Puri

Pani puri is a popular Indian street food of crispy, fried, hollow dough balls that are stuffed with boiled potatoes, steamed moong sprouts, spicy tangy water and sweet chutney.

Prep Time	Cook Time	Total Time
20 mins	15 mins	35 mins



4.90 from 95 votes

Course: Snacks Cuisine: Indian Diet: Vegan, Vegetarian
Difficulty Level: Easy Servings: 4 Author: [Dassana Amit](#)

Ingredients

For pani puri stuffing - * check notes for other options

- 2 to 3 potatoes - medium-sized
- 1 onion - small to medium-sized, optional
- 1 to 1.5 tablespoons chopped coriander leaves (cilantro)
- 1 teaspoon roasted cumin powder
- 1 teaspoon chaat masala powder
- ¼ teaspoon red chili powder - optional
- black salt or regular salt or pink salt, as required

For pani recipe

- ½ cup chopped mint leaves - tightly packed,
- 1 cup chopped coriander leaves - tightly packed (cilantro)
- 1 inch ginger - chopped
- 2 to 3 green chilies - chopped (for a less spicy pani, add about 1 green chili)
- 1 tablespoon tamarind - tightly packed
- 3.5 to 4 tablespoons jaggery powder or grated/chopped jaggery or sugar, add as required - *check point 6 in notes*
- 1 teaspoon roasted cumin powder
- 1 teaspoon chaat masala powder
- ⅓ cup water for blending
- 1 to 1.25 cups water to be added later, add water as per the consistency you want
- 1 to 1.5 tablespoons boondi (fried tiny gram flour balls), optional
- black salt or regular salt, add as required

Other ingredients

- 24 to 30 [puris](#) you could buy these puris readymade or make them at home
- 1 small bowl [Tamarind Chutney](#) or tamarind dates chutney - optional

Instructions

Making pani puri stuffing

1. Boil the potatoes till they are cooked completely.
2. Peel them and then chop them.
3. Finely chop the onion if using it.

4. In a small bowl, mix the potatoes, onions, coriander leaves, cumin powder, chaat masala powder and black salt or regular salt. Mix well and keep aside.

Making pani (spiced water)

1. In a blender add all the ingredients mentioned above for the pani.
2. Add water and grind to a fine chutney.
3. Remove the green chutney in a large bowl. Rinse the mixer jar with ½ cup water first and then add this water in the bowl. Then add ½ to ¾ cup more water.
4. Mix well. Check the seasoning. Add more salt or jeera powder or chaat masala or jaggery if required. If you want a thin pani, you could add some water. But keep on checking the seasoning, as per your taste.
5. Add the boondi to the pani.
6. You can chill the pani in the fridge or add some ice cubes to it.

Assembling pani puri

1. Crack the top of the puri with a spoon.
2. Add 2 to 3 teaspoons of the boiled potato-onion filling in the poori.
3. Stir the green pani first and then add it in the poori. Optionally you can add some sweet chutney in the puri.
4. Serve the pani puri immediately otherwise the prepared puri with stuffing and water will become soggy.
5. You can also make individual portions with the puris, potato-onion mixture and the pani. Let the individual assemble the pani puri for himself/herself as per his/her taste.

Notes

1. Pani puri stuffing ideas

Other stuffing combinations for pani puri Or a combination of these:

- Steamed moong sprouts
 - Boiled white chickpeas (kabuli chana)
 - Boiled black chickpeas (kala chana)
 - Boiled potatoes
 - Chopped onions
 - Chopped coriander leaves (cilantro)
 - [Ragda](#) - a dry white peas curry
2. To make the pani hot and spicy, You can add one more green chili.
 3. Ensure that your puri is crispy and not soft. In case if the puri has become soft then lightly roast them in a pan stirring often until crispy.
 4. Make sure to use fresh herbs. Don't use the stems of mint leaves as they can make the spicy water bitter.
 5. Don't add too much water to the spicy chutney as you don't want the flavors to become diluted.
 6. Instead of only jaggery powder, you can also add 1.5 tablespoons chopped seedless dates and 1.5 tablespoons of powdered jaggery. The sweetness can be adjusted according to your taste preferences by adding less or more of the dates and jaggery.