

Paanipuri



For the Pani (Spicy Water):

- 1/2 cup tamarind pulp (or tamarind concentrate)
- 1/4 cup fresh mint leaves
- 1/4 cup fresh coriander leaves
- 1-2 green chilies (adjust to your spice preference)
- 1/2 teaspoon roasted cumin powder
- 1/2 teaspoon black salt
- 1 teaspoon chaat masala
- 1 tablespoon jaggery (or sugar) for sweetness
- Salt to taste
- Cold water (about 4-5 cups)

For the Filling:

- 1 cup boiled potatoes, mashed
- 1/2 cup boiled chickpeas or white peas (optional)
- 1/2 teaspoon roasted cumin powder
- 1/2 teaspoon chili powder
- Salt to taste
- Finely chopped coriander (optional)