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1. Name of the Dish

****Puri with Chole Bhature****

2. List of Required Ingredients

- For the Puris:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 cup ghee or oil
- 3/4 cup lukewarm water

- For the Chole (Chickpea Curry):

- 1 cup chickpeas (kanhun or kabuli chana), soaked overnight and drained
- 2 large onions, chopped
- 2 cloves of garlic, minced
- 1 large tomato, diced
- 1 tablespoon ginger paste
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon garam masala powder
- 1/2 teaspoon amchur powder (dry mango powder)
- 1/2 teaspoon red chili powder
- Salt, to taste
- 2 tablespoons ghee or oil

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- 2 tablespoons tomato puree
 - 2 tablespoons tamarind paste
 - 1 cup water
 - Fresh cilantro, for garnish
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- For Serving:
 - Sliced onions
 - Lemon wedges
 - Chutney (optional)

3. Step-by-Step Instructions

Preparing the Puris:

1. In a large mixing bowl, combine the flour, salt, and baking powder.
2. Gradually add the ghee or oil and mix well.
3. Add the lukewarm water and knead the dough until it becomes smooth.
4. Cover the dough with a damp cloth and let it rest for 30 minutes.
5. Divide the dough into 6-8 equal portions.
6. Roll out each portion into a thin circle.
7. Heat oil in a deep frying pan and fry the puris until they are golden brown.
8. Drain the puris on paper towels.

Preparing the Chole:

1. In a large pan, heat 2 tablespoons of ghee or oil over medium heat.
2. Add the chopped onions and sauté until they are translucent.

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3. Add the minced garlic and sauté for another minute.
4. Add the diced tomatoes, ginger paste, cumin powder, coriander powder, garam masala powder, amchur powder, and salt to taste.
5. Add the chickpeas, tomato puree, tamarind paste, and water. Mix well.
6. Bring the mixture to a boil, then reduce the heat to low and simmer for 20-25 minutes or until the chickpeas are tender.
7. Season with salt to taste.
8. Garnish with fresh cilantro.

Serving:

1. Serve the puris hot with the chole.
2. Garnish with sliced onions and serve lemon wedges on the side.
3. Offer chutney if desired.

4. Estimated Cooking Time

- Preparing the dough and resting time: 45 minutes
- Frying the puris: 15-20 minutes
- Preparing the chole: 35-40 minutes
- Total estimated cooking time: 1 hour 35 minutes to 1 hour 50 minutes

5. Dietary Notes

- ****Vegan:**** This dish can be made vegan by replacing the ghee with a vegan alternative and ensuring that all other ingredients are vegan.
- ****Gluten-free:**** The puris can be made gluten-free by using gluten-free flour. However, the traditional recipe uses wheat flour.