

# Pani Puri (Golgappa)

## ■ Ingredients

- 30 hollow puris
- 2–3 boiled potatoes, cubed
- ½ cup cooked chickpeas
- 1 small onion, finely chopped
- 2 tbsp chopped coriander
- ¼ tsp red chilli powder
- 1 tsp roasted cumin powder + 1 tsp chaat masala
- Salt and black salt as per taste

### **For the Spiced Water (Pani):**

- ½ cup mint leaves
- 1 cup coriander leaves
- 1 inch ginger
- 2–3 green chillies
- 1 tbsp tamarind pulp or 2 tbsp lemon juice
- 3–4 tbsp jaggery or sugar
- 1 tsp roasted cumin + 1 tsp chaat masala
- Black salt or regular salt to taste
- 1½ cups chilled water

## ■■■ Steps

1. Mix potatoes, chickpeas, onion, coriander, and spices for the filling.
2. Blend mint, coriander, ginger, chillies, tamarind, and jaggery into a smooth paste.
3. Mix paste with water, add cumin, chaat masala, and salt — chill the pani.
4. Crack each puri top, fill with stuffing, pour chilled pani, and serve immediately!

■ Made with love & spice — enjoy your homemade Indian street delight!