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GolGappe 5 ★

easy 25 min

Description:

Golgappa, also known as pani puri, is a popular, bite-sized, deep-fried Indian street food snack that consists of a hollow, crispy puri or puffed ball filled with various goodies and flavored water. [more](#)

Receipe



Sahi Paneer 4.7 ★

Medium 65 min

Description:

Shahi Paneer is a Mughlai dish where paneer is cooked in a creamy gravy made of onions, yogurt, nut and seeds. As the name suggests, Shahi Paneer literally means "Paneer for the Royalty". [more](#)

Receipe



Chole Bhature 4.7 ★

Hard 2h 25 min

Description:

Chole bhature is a popular dish in northern India, Pakistan, and Bangladesh that combines spicy chickpeas (chana masala) with a deep-fried leavened bread called bhatura or puri. The dish is often eaten for breakfast with lassi and can also be served as a snack. [more](#)

Receipe



Veg Sandwich 4.4 ★

easy 40 min

Description:

Vegetable sandwich is a type of vegetarian sandwich consisting of a vegetable filling between bread. There are no set requirements other than the use of vegetables, and sandwiches may be toasted or untoasted. [more](#)

Receipe





Description

Ingredient

Instruction

Gol Gappe, Phuchka, Pani ka Bataasha or Patasha, Gup Chup, Phulki, Pakodi – all of these are names for one of India's most favourite snacks, the Pani Puri. A small, unassuming, crispy hollow ball of fried dough, filled with potato and dunked in spicy jal jeera and meetha chutney.

The world of Indian street food is vast, diverse, and delicious, but Pani Puri is the king. Whether you're ordering it from a dubious vendor on a street corner or making a beeline towards the chaat stand at a wedding buffet, Pani Puri will rarely leave you disappointed.

But where did this amazing food item come from? Unfortunately, the internet has little to offer when it comes to the history of the finger-licking Pani Puri. Kind of like the concept of zero, or patriarchy, it's unclear who exactly should be given the credit. All we can put forth are the legends of this dish's source, one stating that it first came into existence somewhere in the ancient Indian kingdom of Magadha.

One of the sixteen mahajanapadas, or 'great kingdoms' of ancient India, the Kingdom of Magadha corresponded to what is now Southern Bihar. While the exact time frame of its existence is unclear, it reportedly existed prior to 600 BCE. Both the Maurya and Gupta Empires had their origins in Magadha, and the region has been attributed for the development of Jainism, Hinduism, and Buddhism.

Pani Puri in the kingdom of Magadha was reportedly slightly different from the dish we know and love today. Called 'Phulki' (a word still used to refer to Pani Puri in parts of India today), these ancient Pani Puris were made with smaller, crispier puris than those used today. What they were initially filled with is unclear, though it is likely to be some variation of the aloo sabzi (curry).



Description

Ingredient

Instruction

For the Puris:

- 1 cup semolina (sooji/rava)
- 1 tablespoon all-purpose flour (maida)
- 1/4 teaspoon salt
- Warm water (as needed for kneading)
- Oil (for deep frying)

For the Spicy Water (Pani):

- 1 cup mint leaves
- 1/2 cup coriander leaves
- 2-3 green chilies
- 1/4 cup tamarind pulp
- 1 teaspoon chaat masala
- 1 teaspoon roasted cumin powder
- 1/2 teaspoon black salt
- 1/2 teaspoon salt (adjust to taste)
- 1 tablespoon lemon juice
- 4-5 cups water

For the Sweet Tamarind Chutney:

- 1/2 cup tamarind pulp
- 1/2 cup jaggery or sugar
- 1/2 teaspoon black salt
- 1/2 teaspoon roasted cumin powder
- 1/2 teaspoon red chili powder
- 1/4 teaspoon salt
- 1 cup water

For the Filling:

- 2-3 medium-sized potatoes, boiled and chopped
- 1/2 cup boiled chickpeas
- 1/2 cup finely chopped onions
- 1 teaspoon chaat masala
- 1/2 teaspoon roasted cumin powder
- 1/2 teaspoon red chili powder
- Salt to taste.



Description

Ingredient

Instruction

Making the Puris:

1. Prepare the Dough:

- In a mixing bowl, combine 1 cup semolina, 2 tablespoons all-purpose flour, and 1/4 teaspoon salt.
- Gradually add water and knead to form a stiff dough. Cover with a damp cloth and let it rest for 30 minutes.

2. Shape the Puris:

- After resting, knead the dough again for a few minutes.
- Divide the dough into small balls (about marble size).
- Roll out each ball into a thin, round disc (about 1.5 inches in diameter) using a rolling pin.

3. Fry the Puris:

- Heat oil in a deep frying pan over medium-high heat.
- Fry the puris in batches, pressing them gently with a slotted spoon to help them puff up.
- Fry until golden and crisp. Remove and drain on paper towels.

Making the Spicy Water (Pani):

1. Blend the Ingredients:

- In a blender, combine 1 cup mint leaves, 1/2 cup coriander leaves, 2-3 green chilies, and 2 tablespoons tamarind pulp.

- Blend to a smooth paste using a little water if needed.

2. Prepare the Pani:

- In a large bowl, mix the mint-coriander paste with 4 cups of water.

- Add 1 teaspoon chaat masala, 1 teaspoon cumin powder, 1/2 teaspoon black salt, regular salt to taste, and 1 tablespoon lemon juice.

- Stir well and adjust the seasoning if needed. Chill in the refrigerator until ready to serve.

Making the Filling:

1. Prepare the Ingredients:

- In a bowl, combine the diced boiled potatoes, boiled chickpeas, and finely chopped onion.
- Add 1 teaspoon chaat masala, 1/2 teaspoon cumin powder, 1/2 teaspoon red chili powder, and salt to taste.
- Mix well to combine.

Making the Sweet Tamarind Chutney:

1. Cook the Chutney:

- In a saucepan, combine 1/2 cup tamarind pulp, 1/2 cup jaggery or sugar, and 1/2 cup water.
- Cook over medium heat until the jaggery or sugar dissolves completely.
- Add 1/2 teaspoon black salt, 1/2 teaspoon cumin powder, 1/2 teaspoon red chili powder, and salt to taste.
- Cook for a few more minutes until the chutney thickens to a desired consistency.
- Let it cool and then store in an airtight container.

Assembling the Golgappe:

1. Serve the Puris:

- Gently make a small hole in the center of each puri.

2. Add the Filling:

- Stuff each puri with the prepared potato-chickpea mixture.

3. Add Sweet Chutney:

- Drizzle a small amount of sweet tamarind chutney over the filling.

4. Dip in Spicy Water:

- Dip each stuffed puri into the chilled spicy water (pani) and serve immediately.

Enjoy your homemade golgappe!