

Recipe Details

Chole Bhature is a combination of chole (spicy chick peas) and fried bread called bhatoora(made of all purpose flour). It is one of the most eaten breakfast in north India.

Ingredients

1. Boiling chickpeas(chole)-

Chick Peas/ Garbanzo beans- (White Chole/Kabuli Chana)- 1 cup

Salt- 1 Tsp

Water- 1.5 Liter

2. Ingredients for Making Chole:

Salt- 1/2 tsp

Punjabi Chola Masala- 5 Tbsp (Recipe shared in next sections of this ible).

Bay leaves (Tej Patta)- 2

Onion (You can also use more as per your choice)- 1 pureed (med-large sized)

Tomato Puree- 1 Cup

Coriander leaves- To Taste

Ginger (sliced into fine julienne)- 1-2 Inch and 1 tsp/ 1/2 inch for gravy

Green Chili (split)- 2

Oil- 2 tbsp

Instructions

Boiling chickpeas..

Soak chickpeas in water overnight or for 7 to 8 hours. Add 1/2 tsp Salt, water and close the lid and switch ON

the stove on high flame. After 1 whistle, turn the stove on low flame. Let it cook for another

20 minutes now. After 20 minutes, switch OFF the stove for Chickpeas. Do not open the cooker lid. Let the steam take its time to go Off on its own.

Once the cooker runs out its steam, we now have the boiled Chole. Drain their water and take them out in an open

pan.Do not throw the drained out water from chole. Keep it aside for later use. You can

use it if you find your chole too dry.

Chole masala(special spice mix for chole)..

Here is an attempt to match that taste, flavor, aroma and looks of authentic

street style chole. This recipe will help you make the charismatic Punjabi Chole Ka Masala that you would not find in any ready-made masala boxes available in market.

Ingredients

NOTE: All the spices (Masala) that we have used in this recipe are in powder form. If you have their whole spice version, then we would request you to first grind them to make a powder and then use.

Coriander powder (Dhania)- 3 tsp

Garam Masala- 1/2 tsp

Roasted Cumin powder- 1 tsp

Raw Mango powder (Amchoor)- 1 tsp

Pomegranate seeds powder (Anardana)- 2 tsp (not in the pic)

Black Salt- 1/2 tsp

Dry Fenugreek seeds (Kasoori Methi)- 2 tsp

Red Chili powder- 1 tsp

Asafoetida (Hing)- 1/8 tsp

Black pepper powder- 1/4 tsp

Carom seeds (Ajwain)- 1/4 tsp

Javitri Phool OR use Star-Anise (Chakra-phool)- 1

Cinnamon powder (Dalchini)- 1/4 tsp

Black Cardamom powder (Badi Elaichi)- 4

Clove powder (Laung)- 4

Well, the toughest part in this recipe is collecting the long list of ingredients.

If you have conquered that step,

you are all set. We just need to mix all the spices well and remove all the

lumps with a spoon. That is it. You have the

Punjabi Chole Ka Masala ready with you. You can now safely dive into the world of professional Chole Bhature making!

++++**Preparing veggies and getting ingredients ready..**

chop onions and ginger piece,, grind it using some water, likewise chop tomatoes and puree them.

++++**Ginger juliennes-** peel ginger and make thin slices. stack them over each another and chop in long stripes.

++++Lets get started with Tempering in parallel as this would save time.

Take a pan, add 2 Tbsp Oil and switch ON the stove on high flame.

Add 2 Bay leaves (Tej Patta) as soon as Oil gets hot.

Let it cook for 30 seconds and then add Onion ginger paste. Cook Onion till it gets golden brown in color.

Once Onion turns golden brown, add Tomato puree. Turn the stove on medium flame and cook the paste for 4-5

minutes. When tomatoes also gets cooked, add 5 tbsp of our prepared special

spice mix for chole (Chole ka masala).

cook it well, add boiled chickpeas, mix and leave it for 5 minutes, Switch Off the stove and then garnish with Coriander leaves.

The Punjabi chole are now ready to go with Bhature.