Recipe Details

Tantalising steamed momos marinated with a punch of Indian spices and a crunchy vegetable
stuffing, cooked in an oven to perfect crisp, these tandoori momos are sure to make you drool.

Ingredients

For outer layer:
1 cup refined flour
1/4 tsp salt
1 tsp oil
1/2 cup water
For filling
1 tsp oil1 garlic clove,
finely chopped1 large onion,
finely chopped1 cup cabbage grated
1 cup carrot grated
1/2 tsp salt
1/2 tbsp coriander, chopped
1 1/2 tsp black pepper powder
Marination:
1/2 cup curd1 tsp ginger-garlic paste
1 tsp black pepper powder
1 tsp red chilli powder
1 tsp coriander powder
1 tsp cumin powder
1 tsp chaat masala
1 1/2 tbsp besanto taste salt

Instructions

Prepare covering:
1.In a large mixing bowl take refined flour, salt, oil and mix well. Add water to the mixture and knead smooth dough. Let it rest is for 20 minutes.Prepare stuffing:1.Heat oil in a pan, add garlic clove and onions. Saute well till it turns translucent.
2.Now add cabbage, carrot, salt and black pepper powder. Mix well, cover and cook until soft.
3.After about 20 minutes, take the prepared momos dough and roll out small

balls from it.

4.Take about a teaspoon of stuffing and place into the middle of the dough.

5.Use your fingers to pull the dough together and pleat one side to the other, using your fingers to seal. Repeat this process for all the dumplings.

6.Now heat the steamer and place the momos in it with some distance. Let it steam for about 10 minutes.

7.**Prepare tandoori marinade:**

8.In a large bowl take curd along with all other ingredients for the marinade.

9.Mix well for all the spices to combine well.

10.Place the steamed momos in the prepared marinade and let it rest for an hour.

11.Now preheat the oven at 200*c for 10 minutes. Line the baking tray with parchment paper and keep aside.

12.Arrange the marinated momos in the baking tray.

13.Place them in the oven for 10 minutes until charred. Serve tandoori momos topped with chaat masala along with a sweet and sour dip.