

Chole Bhature (Chana Bhatura)

Ingredients:

For Chole (Chickpea Curry):

- 1 cup dried white chickpeas (or 3 cups canned chickpeas)
- Water – as required for soaking and cooking
- ¼ tsp salt (for boiling)
- 1 to 2 pinches baking soda (optional)
- 2 to 3 tbsp oil or ghee
- ½ tsp turmeric powder
- ¼ tsp red chili powder
- 1 tsp coriander powder
- 1 pinch asafoetida (optional)
- ½ to 1 tsp dry mango powder (amchur)
- 1 to 1.5 cups water (for gravy)
- Salt – to taste
- 1 green chili – slit
- 1 tsp garam masala or chole masala

Whole Spices (Tempering):

- 1 tsp cumin seeds
- 1 large tej patta (bay leaf)
- 2 inches cinnamon stick
- 2–3 cloves
- 2 green cardamoms
- 2–3 black peppercorns

For Onion-Tomato Masala:

- 1 medium onion – chopped
- 2 medium tomatoes – chopped
- 1 inch ginger – chopped
- 4–5 garlic cloves – chopped
- 1 green chili – chopped

For Garnish:

- Fresh coriander leaves
- Green chili (slit) and ginger juliennes (optional)

For Bhature:

- 1.5 cups all-purpose flour (maida)
- ½ cup sooji (fine semolina)
- ½ tbsp oil or ghee
- ½ tbsp sugar
- ½ tsp salt (or to taste)
- ¼ tsp baking soda
- ¼ tsp baking powder
- ½ cup curd (yogurt)
- 2 to 3 tbsp water (as needed)
- Oil – for deep frying

Instructions:

1. Rinse the white chickpeas a couple of times in water. Then soak the chickpeas in enough water overnight or for 7 to 8 hours.
2. The next day, drain all the water and cook the chickpeas with water and salt in a pressure cooker or a pot.
3. You can also add a pinch or two of baking soda while cooking the chickpeas.
4. Drain the water and keep the chickpeas aside.
5. In a grinder or blender, take 1 medium-sized chopped onion, 2 medium-sized chopped tomatoes, 1 inch chopped ginger, 4 to 5 chopped garlic cloves, and 1 chopped green chili.
6. Grind or blend to a fine paste. No need to add water, as the juice of the tomatoes will help make the paste.
7. Keep the paste aside.
8. Heat 2 to 3 tablespoons oil in a pan or kadai/wok.
9. Add the whole garam masala (spices) – 1 teaspoon cumin seeds, 1 large tej patta, 2-inch cinnamon, 2 to 3 cloves, 2 green cardamoms, and 2 to 3 black peppercorns.
10. Fry the whole garam masala until the oil becomes fragrant. Be careful not to burn them.
11. Add the ground paste and sauté until the oil starts to leave the sides of the masala paste.
12. Keep stirring often. Sauté for 8 to 10 minutes or more until the oil starts to leave the sides of the masala paste and the paste thickens and becomes glossy.

13. Add all the dry spice powders – ½ teaspoon turmeric powder (haldi), ¼ teaspoon red chili powder, 1 teaspoon coriander powder (dhania powder), 1 pinch asafoetida (optional), and ½ or 1 teaspoon dry mango powder (amchur).
 14. Mix very well and sauté for a minute or two. Now add the cooked chickpeas and stir.
 15. Add 1 to 1.5 cups water or as required. Also, add salt to taste and mix well.
 16. Simmer the gravy on low or medium flame for 12 to 15 minutes or until the curry thickens. Do not cover the pan. Stir occasionally.
 17. Mash a few chickpeas with the back of a spoon. This helps in thickening the gravy.
 18. Lastly, add 1 slit green chili and 1 teaspoon garam masala powder or chole masala powder. Mix well and simmer for a minute or two.
 19. Check the seasoning and add more salt or spice powders if required. Garnish the curry with coriander leaves.
 20. You can also garnish with some slit green chilies and ginger julienne. Serve the chickpea curry with onion slices, lemon wedges, along with bhatura. Enjoy the chickpea curry with bhature.
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For Bhature:

21. Using a sieve, sift the all-purpose flour, salt, and baking soda in a mixing bowl. Then add the semolina and sugar to the sifted ingredients.
22. Add the curd (yogurt) to the sifted ingredients and mix well with a spoon.
23. Gradually add water, first mixing and then kneading to form a smooth and soft dough.
24. Cover the dough with a wet cotton napkin and let it rest for 30 to 45 minutes or up to 2 hours.
25. Later, pinch medium-sized balls from the dough.
26. Roll the dough piece into a neat ball between your palms. Place the dough ball on your work surface and press it lightly with your fingers.
27. Spread a bit of oil on both sides of the dough. Using a rolling pin, roll the dough ball into an oval or elongated shape. You can also make a round circle.
28. Heat oil in a pan or kadai on medium-high heat for deep frying. Drop the rolled dough into hot oil and it will quickly start puffing.
29. When the sizzling of the oil stops, turn over the bhatura and fry the other side. You can flip once or twice for even cooking.
30. When light golden or golden, remove the bhatura and drain on paper towels to remove excess oil. Roll and fry all bhaturs this way.
31. Serve the hot puffed-up Bhatura with the chickpea curry.