

# Pani Puri Recipe

## Ingredients:

1. 2 to 3 medium-sized potatoes
2. 1 small to medium-sized onion (optional)
3. 1 to 1.5 tablespoons chopped coriander leaves (cilantro)
4. 1 teaspoon roasted cumin powder
5. 1 teaspoon chaat masala powder
6. ¼ teaspoon red chili powder (optional)
7. Black salt or regular salt (as required)
8. ½ cup chopped mint leaves (tightly packed)
9. 1 cup chopped coriander leaves (tightly packed)
10. 1-inch ginger (chopped)
11. 2 to 3 green chilies (chopped, or 1 for less spice)
12. 1 tablespoon tamarind (tightly packed)
13. 3.5 to 4 tablespoons jaggery powder (or sugar, as required)
14. 1 teaspoon roasted cumin powder (for the pani)
15. 1 teaspoon chaat masala powder (for the pani)
16. 1 cup water (for blending)
17. 1 to 1.25 cups water (to adjust consistency)
18. 1 to 1.5 tablespoons boondi (optional)
19. Black salt or regular salt (as required)
20. 24 to 30 puris (store-bought or homemade)
21. 1 small bowl of tamarind chutney (optional)

## Instructions:

1. Boil the potatoes until fully cooked.
2. Peel and chop the boiled potatoes.
3. Finely chop the onion (if using).
4. In a small bowl, mix potatoes, onions, coriander leaves, cumin powder, chaat masala, and salt. Set aside.
5. In a blender, add mint leaves, coriander leaves, ginger, green chilies, tamarind, jaggery powder, roasted cumin powder, chaat masala, and water.

6. Blend the ingredients to form a fine chutney.
7. Pour the chutney into a large bowl. Rinse the blender jar with  $\frac{1}{2}$  cup water and add it to the bowl.
8. Add  $\frac{1}{2}$  to  $\frac{3}{4}$  cup more water to adjust consistency. Mix well.
9. Check seasoning and adjust salt, cumin powder, chaat masala, or jaggery as required.
10. Add boondi to the pani (optional).
11. Chill the pani in the fridge or add ice cubes.
12. Crack the top of each puri with a spoon.
13. Fill each puri with 2 to 3 teaspoons of the boiled potato-onion mixture.
14. Stir the green pani well before adding it to each puri.
15. Optionally, add some sweet tamarind chutney to the puri.
16. Serve the pani puri immediately to avoid sogginess.
17. Alternatively, serve individual portions with puris, potato-onion mixture, and pani.
18. Let guests assemble their pani puris according to their taste.