**Chole Kulcha**

Prep time: 9 hours Cook time: 30 min

**Ingredients:**

* 1 cup chana (chickpeas)
* Black salt, to taste
* 1-2 tea bags or a small cloth for tea leaves
* 1 cinnamon stick
* 1 black cardamom
* 2-3 green cardamoms
* 2-3 cloves
* 2-3 tablespoons red chili powder
* 1 teaspoon turmeric powder
* 1 tablespoon coriander powder
* 1 tablespoon cumin powder
* 1 tablespoon amchur powder
* 1 tablespoon chole masala
* 1 teaspoon garam masala
* 2-3 tablespoons oil or ghee
* 1 teaspoon cumin seeds
* 1 bay leaf
* 1 tablespoon kasuri methi (dried fenugreek leaves)
* 1 large onion, chopped
* 1 tablespoon ginger-garlic paste
* 1 cup tomato puree
* Fresh coriander leaves, for garnish

**Instructions:**

**Prepare the Chickpeas:**

1. Wash the chana thoroughly and soak them overnight in water.
2. After soaking, discard the water.

**Make the Spice Potli:**

1. In a cotton cloth, add tea leaves, cinnamon, black cardamom, green cardamom, and cloves.
2. Tie it up to make a potli.

**Cook the Chickpeas:**

1. In a pressure cooker, add the soaked chana, black salt, the spice potli, and enough water to cover the chana.
2. Cover the cooker with a lid and pressure cook for 6-7 whistles. Let the pressure release naturally, then open the lid.
3. Discard the potli and set aside the boiled chana and the cooking water separately.

**Prepare the Spice Mix:**

1. In a mixing bowl, combine red chili powder, turmeric powder, coriander powder, cumin powder, amchur powder, chole masala, and garam masala.
2. Mix well.

**Cook the Gravy:**

1. Heat oil or ghee in a pan. Add cumin seeds, bay leaf, and kasuri methi, and sauté for a minute.
2. Then add chopped onions and sauté until they turn light brown.

**Add Aromatics:**

1. Add ginger-garlic paste and sauté for a minute.
2. Then add the prepared spice mix and sauté until the oil separates from the sides.

**Add Tomato Purée:**

1. Add tomato purée and salt.
2. Cover and cook the gravy until the oil releases from the sides.

**Combine with Chickpeas:**

1. Add the boiled chana to the gravy and mix well.
2. Mash some of the chana with the back of a spoon for thickness.
3. Now add the reserved chickpea water and mix well.

**Simmer:**

1. Bring the mixture to a simmer and let it cook on low to medium heat for 10-15 minutes.

**Prepare Tadka:**

1. In a separate pan, heat ghee and add chopped ginger.
2. Sauté for a minute, then switch off the heat, add red chili powder, and pour the tadka over the chole.
3. Mix well.

**Garnish and Serve:**

1. Lastly, sprinkle chopped coriander leaves. Your chole is ready! Serve hot with kulcha.