RECIPE

TITLE: Pani Puri

FROM: From a recipe shared to me by Swara

INGREDIENTS	
POTATO FILLING	PANI (SPICED WATER)
About 4 medium potatoes	1 cup mint, ½ cup coriander
Chilli powder, salt, chaat masala, pani puri masala	1-2 green chillies, 2 cm ginger
	2 tbsp tamarind paste
WHITE PEA FILLING	2-3 tsp pani puri masala
1 cup dried white peas (safed vatana)	1 tsp roasted cumin powder
	1 tsp black salt, plus salt
Salt, chilli powder, turmeric, tiny pinch asafoetida (hing)	1 litre chilled water
	TO SERVE: puri shells

DIRECTIONS

1. Night before: soak the peas overnight, then drain.
2. Add the salt, chilli powder, turmeric and hing to the peas before pressure cooking, so the flavour cooks right in. Pressure cook until soft but still holding their shape.
3. Boil the potatoes, then peel and mash. Mix in the chilli powder, salt, chaat masala and pani puri masala.
4. For the pani, blend the mint, coriander, chillies and ginger with a splash of water until smooth.
5. Stir into the chilled water with the tamarind, masala, cumin and both salts. Taste and adjust, then chill for at least an hour.

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6. To serve, crack a hole in the top of each puri, spoon in some potato and peas, then dip in or pour over the pani. Eat straight away.

NOTES

I combined the potato and white peas before serving. I also omitted the hing because it is really very pungent and I didn't have any in my pantry.

In my humble opinion, Pani Puri is so much better when you add some Date and Tamarind chutney, Sweet Yoghurt Sauce and, if you can, a bit of Fiery Garlic Chutney. Spoon them in over the potato and white peas, then add the Pani. Be quick and pop the whole thing into your mouth!

With love, Angela

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