

DILLI CHOLE BATURE

1 cup Kabuli Chana
20g Aarahar/Toor dal

For Chole

STEP1

Soak chana and dal together in water for 10 hours; drain off water and put in a pressure cooker. Add 3 cups water, 3 black cardamom, 1½" cinnamon, 4 tea bags, 4 cloves, 2 slices of dried amla—*optional*—and salt (to taste). Pressure cook at lowest heat for 40 minutes. Open cooker, add 1 tsp CLASSIC CHANA-CHOLE MASALA, whisk well and keep aside for at least 30 minutes. Strain and separate the chana from the stock. Discard the tea bag and all the whole spices. Keep the two parts aside.

STEP2

Dry roast 1½ Tbs cumin seed and 3 tsp coriander seed. Cool, grind to fine powder. In a large bowl mix this powder with 4 tsp CLASSIC CHANA-CHOLE MASALA. Add the boiled chana. Use a ladle spoon, mix well; ensure that each chana is well coated with the powdered spices.

STEP3

Heat 2 Tbs oil plus 2 Tbs ghee in a karahi. When it begins to smoke; add 3 green chili (chopped fine) and 3" ginger (very fine julienne). Sauté for 30 seconds. Add the chana and stir fry for 30 seconds. Add the stock and cook on low heat till the oil separates. Turn off heat and add 1 Tbs tamarind paste and mix well. Check sourness and salt. Serve garnished with tamarind chutney, onion ring, sliced tomato, and lime wedges.

For Bature

In an dry bowl add 2½ cup maida, ½ tsp baking powder, 1 pinch baking soda, 1 tsp salt, and mix well. Sieve this mixture. Mix 2 tsp sugar to ½ cup curd. Mix this into the maida. Add water, little at a time, and knead into a soft dough. Mix 2 Tbs oil. Keep aside covered with a damp cloth for 1 hour. Make the dough into golf-sized balls. Keep aside covered for 10 minutes. Roll out into 6" diameter rounds. Heat 3 cup oil in a karahi to high heat and deep fry each batura till light golden brown sides.

Comments, suggestions and pictures on this recipe will be highly appreciated. Please send email to vcare@ospices.in.