



## CHEF ALVARES' DAHI BATATA PURI (INDIAN STREET FOOD)

### DAHI BATATA PURI

INGREDIENTS	GRAMS	VOLUME
Potatoes, boiled, diced	100g	¾ cup
Green lentils, soaked, cooked	50g	¼ cup
Onions	30g	½ cup
Tomatoes, diced	30g	¼ cup
Green mango, peeled, diced	30g	¼ cup
Lemon Juice	5ml	1 tsp
Coriander leaves, chopped	10g	½ cup
Puris or papdis (see recipe)	8 to 10	8-10 pcs
Tamarind Sauce (see recipe)	30ml	2 tbsp
Green Chutney see recipe	15ml	1 tbsp
Chaat masala	3g	½ tsp
Kashmir chili powder	1g	¼ tsp
(Dahi) Yogurt, sweetened (see recipe)	100ml	½ cup
Fine sev	40g	½ cup
Salt/pepper		To taste

### DAHI

INGREDIENTS	GRAMS
Yogur	100ml
Sugar	30g
Cumin seeds, toasted and powdered	5g
Kashmir chili powder	3g
Salt and black pepper	To taste

### METHOD

#### DAHI BATATA PURI:

1. In a stainless bowl, place potatoes, green lentil, onions, tomatoes, and green mango.
2. Season this with lemon juice, chaat masala, chili powder, salt, and pepper.
3. Using your fingertips, create a hole in the center of the puri.
4. Stuff the potato mixture into the puris.
5. Top the stuffed puris with green chutney, tamarind sauce and dahi (Sweetened yogurt)
6. Garnish with chopped coriander leaves and fine sev.

**Note:** Pre-made puri (deep-fried bread made from unleavened whole-wheat flour), fine sev (fried noodles) and chutneys are widely available at Indian grocers (and other markets). Although the chutney recipes pack a particularly flavourful punch when made fresh.

#### DAHI:

7. Place the cumin seeds in a dry pan and toast for approximately 2 to 3 minutes. Once cooled place in a motor and pestle and powder.
8. In a small bowl, place the yogurt, sugar, cumin powder, chili powder and whisk until all the sugar is incorporated.
9. Season with salt and black pepper. Refrigerate until ready to use.

## TAMARIND CHUTNEY

INGREDIENTS	GRAMS
Tamarind	100g
Water	625ml
Jaggery	150g
Cumin Powder	5g
Red Chilli Powder	5g
Salt	To taste
Black Salt	2g
Garam Masala	2g

## CORIANDER (GREEN) CHUTNEY

INGREDIENTS	GRAMS
Mint leaves	25g
Coriander leaves	100g
Garlic	5g
Ginger	7g
Green Chili (Optional)	1 pc
Cumin powder	5g
Salt/pepper	To taste
Sugar	5g
Lime, juice	5ml

## HOMEMADE PURIS—OPTIONAL

INGREDIENTS	GRAMS
Semolina, fine	100g
Flour	625ml
Baking soda	150g
Vegetable oil	5g
Water	5g
Salt	To taste
Oil for deep frying	

## METHOD

### TAMARIND CHUTNEY:

1. In a pot place 625 ml of water along with the tamarind and bring to a boil, reduce to a simmer for approximately 15 minutes.
2. Once done, strain the liquid. To this and add Jaggery, ground spices and cook till dissolved (approximately 10 minutes)
3. Puree in a blender and pass it through a fine sieve.

### CORIANDER (GREEN) CHUTNEY:

4. Place all ingredients in a bar blender, grind to a paste.

**Note:** Consistency can be adjusted with the addition of a small quantity of water

### HOMEMADE PURIS—OPTIONAL:

5. In a steel bowl place the semolina and flour.
6. To this add salt, baking soda and 1 tsp oil.
7. Combine all the ingredients together, add water and knead into a smooth soft dough.(adjust the water accordingly)
8. Grease the dough with oil and rest for 20 minutes, or until the semolina absorbs all the moisture
9. Portion the dough into half. Using a rolling pin roll the dough into a thin sheet.
10. Using a small cutter, cut the dough into small disks.
11. Heat the vegetable oil, drop the prepared puri into the hot oil, fry puri till puffed and crisp.
12. Cool prior to serving