



MY RECIPE BOOK

By



PANI PURI MASALA



STEPS:

PREPARE THE PANI:

1. BLEND MINT LEAVES, CORIANDER LEAVES, GREEN CHILIES, TAMARIND PULP, AND A LITTLE WATER TO MAKE A SMOOTH PASTE.
2. IN A LARGE BOWL, COMBINE THE PASTE WITH CUMIN POWDER, BLACK SALT, CHAAT MASALA, LEMON JUICE, SALT, AND SUGAR (IF USING) WITH SWADSUGAM PANI PURI MASALA.
3. ADD THE COLD WATER AND MIX WELL.
4. ADJUST THE SPICES ACCORDING TO YOUR TASTE.
5. REFRIGERATE FOR AT LEAST 30 MINUTES FOR THE FLAVORS TO BLEND.

PREPARE THE FILLING:

1. IN A BOWL, MIX THE MASHED POTATOES, BOILED CHICKPEAS (IF USING), RED CHILI POWDER, CUMIN POWDER, AND SALT.
2. OPTIONALLY, ADD CHOPPED ONIONS FOR EXTRA FLAVOR.

ASSEMBLE THE PANI PURI:

1. GENTLY CRACK OPEN THE PURIS IN THE CENTER TO MAKE A SMALL HOLE.
2. STUFF EACH PURI WITH THE POTATO MIXTURE.
3. DIP THE STUFFED PURIS INTO THE CHILLED PANI AND SERVE IMMEDIATELY.
4. OPTIONALLY, ADD CHOPPED ONIONS FOR EXTRA FLAVOR.