Mango Pani Puri
with mango, semolina, chickpea

Preparation Time: with mango, semolina, chickpea

Mango Pani Puri from Scratch. Giving our traditional recipe a sweet twist.

Ⓥ Vegan	Ⓓ Dairy Free
Ⓥ Vegetarian	

Ingredients

For Puri
- 1. TRS coarse semolina - 1 cup
- 2. All purpose flour - 4 tablespoon
- 3. Water - As required

For Stuffing
- 1. Potatoes - 2(Boiled and roughly mashed)
- 2. TRS chickpea - 4 tablespoon
- 3. TRS Black salt - 1/2 teaspoon
- 4. TRS kashmiri chilli powder - 1/2 teaspoon
- 5. TRS Cumin seed - 1 teaspoon(roasted & powdered)
- 6. Salt - 1/2 teaspoon
- 7. Chaat masala - 1/2 teaspoon
- 8. Fresh coriander leaves - 2 tablespoon(finely chopped)

For Pani puri water
- 1. Fresh Coriander leaves - 60 grams
- 2. Fresh Mint leaves - 30 grams
- 3. Green chillies - 5-6(chopped)
- 4. Jaggery - 1.5 tablespoon
- 5. TRS coriander powder - 1 teaspoon
- 6. TRS kashmiri chilli powder - 1/2 teaspoon
- 7. Salt - 2 teaspoon
- 8. Chaat masala - 1 teaspoon
- 9. TRS Black salt - 1 teaspoon
- 10. TRS Cumin seed - 1 teaspoon(roasted & powdered)
- 11. lemon - 2
- 12. TRS tamarind concentrate - 1 tablespoon
- 13. Boondi - 1/2 cup

Other Ingredients
- 1. TRS kesar mango pulp
- 2. Pomogrante seeds - 6 tablespoon
- 3. Charcoal - 1 piece
- 4. Kitchen foil

Instructions

1

- First of all, grind the TRS coarse semolina into a mixer jar for 1 minute. You would not need to do in case you are using fine grained TRS semolina.
- Take it out in a bowl and add all purpose flour to it. Now with the help of water, knead it into a semi tight dough. i used 1/3 cup of water in it.
- Cover the dough with damp kitchen towel and let the dough rest for 1-2 hours.

2

- Now for stuffing, take out the roughly mashed potatoes in a bowl and add TRS chickpeas to it.
- Add TRS Black salt, TRS kashmiri chilli powder, TRS roasted cumin seed powder, Salt, Chaat masala and Fresh coriander leaves to it and mix well.
- Our stuffing is ready. Keep it aside.

3

- In a grinding jar, take fresh coriander leaves, fresh mint leaves, green chillies, jaggery, TRS coriander powder, TRS kashmiri chilli powder and salt to it. Add 1/5 cup of water to it and grind it into a fine paste.
- Transfer this paste into a big mixing bowl and add 1.5 litre of cold water to it. Now add chaat masala, TRS black salt, TRS roasted cumin seed powder, and TRS tamarind concentrate to it and mix well. Squee e the juice out of lemons into it and mix again.
- Burn the piece of charcoal over fire. Fold the kitchen foil into many folds till you get a solid base. Put that folded foil piece on top of the water mixture. Once the charcoal is completely burnt, place it on the foil piece and drop few drops of oil onto it. uickly cover the bowl with a plate for 10 minutes and let the fumes/smoke collect in water.
- After that take off the plate and give the water a stir. Add boondi and mix well. Place the bowl in fridge so that the water gets chilled.
- Now take out the dough and knead it for 1-2 minutes. ivide it into 4 equal parts and make balls out of it. Roll one ball of dough into thin chapati without using any flour or oil. With the help of small sharp bowl or cookie cutter, cut the puris from that and gather all the puris on a plate.
- Repeat this step for all the dough balls and gather all the puris on the plate.
- eat sufficient oil in a kadhai over medium heat and fry all the puris till they are golden in colour on every side by flipping them often. Take them out on a kitchen towel and let them cool properly so that they will be good crispy.
- Now for assembling, Take one puri and poke a hole in centre of it. Add 1 tablespoon of stuffing to it and pour 1/2 tablespoon of TRS kesar mango pulp on it. Add few pomegranate seeds and fill it with spicy and tangy water and its ready to be served

4

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- Our stuffing is ready. Keep it aside.