

Kulcha Matar Recipe

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Add matar in Pressure cooker
Add water 1 inch above matar
Add Salt
Pressure Cook for 4 whistles
Medium High flame
check consistency (Thick)

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Take a Grinder
Add 2 cup coriander and 1 cup mint
Add Green chilly, Ginger, Salt, water
Prepare fine chutney

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Take 1/2 cup Tamarind
Add hot water
Cover and let it rest for 20 minutes
Mash add water, Sieve
Extract flavour and pulp

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Red Chilli powder 2 Tbsp
Yellow chilli powder 1 Tbsp
Coriander powder 1 Tbsp
Cumin powder 1 Tbsp
Garum Masala 1 Tbsp
Black Salt 1 Tbsp
chaat Masala 1 Tbsp
Black pepper powder 1 Tsp

Assembly :-

Take a bowl

Add matar

Add Green Chutney

Tamarind Water

Spice Mix

Ginger (Julienne)

Onion (cubes)

Tomato (cubes)

Coriander fine chopped

Lemon Juice

Garnish with Green Chutney

Onion (Roundels)

Green Chilly whole

Lemon slices