

Poori Bhaji

Sr.	Ingredients	Quantity
1	Wheat flour	200 gm
2	Semolina	20 gm
3	Carom Seeds	2 gm
4	Salt	To Taste
5	Oil	5 ml
6	Potato	3 no.
7	Onion	2 no.
8	Tomato	2 no.
9	Salt	To Taste
10	Green chilli	2 no.
11	Kashmiri Red Chilli Powder	1 Tsp
12	Turmeric Powder	1/2 Tsp
13	Coriander Powder	1 Tsp
14	Cumin Seeds	1/2 Tsp
15	Cumin Powder	1/2 Tsp
16	Oil	2 Tbsp
17	Butter	5 gm
18	Green Coriander leaves	10 gm
19.	Ginger / Garlic Paste	
20.	Oil	for frying

Method :-

- 1) Take a bowl, Add wheat flour, semolina, Carom seeds, Salt and oil.
- 2) Mix Well.
- 3) Add water gradually.
- 4) Prepare Tight Dough. Keep aside for 20 mins.
- 5) Boil Potatoes.
- 6) Take a Pan.
- 7) Add Oil, Cumin seeds, Onion, salt.
- 8) Cook well.
- 9) Add Green Chilli.
- 10) Cook for 1 min, Add G.C. Paste.
- 11) Cook well.
- 12) Add Kashmiri Red Chilli Powder.
- 13) Add Tomato puree, Salt.
- 14) Cook till it releases oil.
- 15) Add Kashmiri Red chilli, Turmeric, Coriander, Cumin, Dry Mango Powder.
- 16) Mix well, add water Cook well
- 17) Add cubes of Potato (Boiled) and one mashed Potato.
- 18) Cook well.
- 19) Add water 1.5 cup.
- 20) Cover and cook for 5 mins.
- 21) Add Butter, Coriander leaves.
- 22) Serve with Puri or Parantha.