

# Paapri Chaat

## Chickpea chaat



### Ingredients

#### Paapri

200g plain flour  
40g oil  
salt, to taste  
1 tbsp ajwain seeds  
Vegetable oil for frying

#### Green Chutney

Handful of coriander leaves  
Handful of mint leaves  
1 green chilli  
5cm piece ginger  
½ tsp black rock salt  
Salt, to taste  
½ tsp garam masala

Juice of 1 lemon

#### Sweet Yoghurt

3 tbsp yogurt  
3 tsp icing sugar  
milk to loosen if required

#### Date and Tamarind Chutney

85g seedless tamarind  
80g seedless dates  
40g grated jaggery (or brown sugar)  
450ml water

½ tsp coriander seeds, crushed  
½ tsp cumin seeds, crushed  
½ tsp dry ginger powder  
½ tsp red chilli powder

1 tsp black salt, or rock salt

#### Spiced Chickpeas

1 green chilli, finely chopped  
1x400g can of chickpeas  
1 small red onion, finely diced  
2 tbsp chopped coriander leaves  
1 tsp roasted cumin powder  
1 tsp chaat masala powder  
¼ tsp red chilli powder (optional)  
1 tsp black salt  
salt to taste



### Method

#### Paapri

- 01 Add the flour to a bowl and mix in the salt and ajwain.
- 02 Add the oil and start to knead to form a dough.
- 03 Make small balls with the dough slightly bigger than the size of a gooseberry.
- 04 Roll them out so they are about 4-5 cm in diameter.
- 05 Place a large, deep pan or a wok on a gentle heat and pour in the vegetable oil and allow it to get hot.
- 06 To test if it's hot enough, drop a tiny piece of dough into the pan - if it floats to the surface and starts to sizzle, it's ready.
- 07 Very gently slide in one circle of dough and fry for 2 to 3 minutes. Then using your spoon to push them under the oil, then carefully flip them over and continue cooking for 1 minute, until it's golden and crisp. Transfer to a kitchen paper to drain, and repeat with the remaining dough.

#### Green Chutney

- 01 Place all the ingredients, into a blender and blitz to make a chutney. Add a little water if required.

#### Sweet Date and Tamarind Chutney

- 01 Put the tamarind, dates and water into a pan and cook for about 10 mins on a gentle heat.
- 02 Add the jaggery and stir and let it come to a boil. Once the jaggery has dissolved the mixture will start to thicken.
- 03 Stir in all the spices and salt and simmer for about 20-25 minutes.
- 04 Remove the pan from the heat and leave to cool.
- 05 Sieve the chutney mixture into a blender and grind until the chutney is smooth. Add a little water if required. This will keep in a clean jar in the refrigerator for up to 3 weeks.

#### Spiced Chickpeas

- 01 Open the chickpeas and place into a bowl. Using your hand squash them a little.
- 02 Place them in a bowl and add all the other ingredients and mix to combine. taste and adjust if needed.