



Kachori Recipe

Ingredients:

For the casing

- Aata/Maida - 1 cup
- Ghee - 3-4 tbspn
- Salt - as per taste

For the Stuffing

- Soaked Yellow Moong dal - ½ cup
- Ghee/oil - 3 tablespoons
- Heeng - ¼ teaspoon
- Whole Jeera
- Whole Dhaniya seeds
- Whole Saunf seeds
- Kasuri Methi - handful
- Turmeric powder - ½ teaspoon
- Red Chilli Flakes - 1 teaspoon
- Dhaniya Powder - 2 teaspoons
- Salt - As per taste
- Black pepper powder - 1 teaspoon
- Mango Powder - 2 teaspoon
- Garam masala - 1 teaspoon
- Besan - 1 tablespoon (optional)

Method:

- Mix Atta and salt
- Add Ghee and rub it to coat all the flour.
- Add Cold water to make a semi soft dough.
- Knead for 2 mins.
- Cover and keep aside for 15-20 mins.
- Add oil to a kadhai, add Heeng, add whole spices. (Roast and grind them roughly for a better flavor).
- Add Turmeric powder and besan. Cook for 2-3 mins.
- Add the soaked and drained dal.
- Add Some water and let it cook, covered for 5 mins.

- Add the remaining spices and let this cook for a few more minutely, or until dry and fragrant.
- Let it cool.
- Divide the dough into 5 balls.
- Roll each ball or spread between your palms.
- Fill them up with the kachori stuffing.
- Seal your Kachoris and put aside for 5 mins.
- Bake in a pre heated (200 degrees) oven for 15-20 mins.
- Alternatively you may fry them on medium flame till golden brown.
- Serve hot with Chutneys.