



## Chaat Papadi

### Ingredients:

#### For Papdi (Crisps):

- 1 cup all-purpose flour (maida)
- 1 tbsp semolina (sooji)
- 1 tbsp oil
- A pinch of carom seeds (ajwain)
- Salt to taste
- Water (as needed)
- Oil for frying

#### For Toppings:

- 1 cup boiled and cubed potatoes
- 1 cup boiled chickpeas
- 1 cup finely chopped onions
- 1 cup finely chopped tomatoes
- 1 cup whisked **Khaas Yogourt**
- 1/2 cup tamarind chutney
- 1/2 cup green chutney (coriander and mint)
- 1 tsp chaat masala
- 1 tsp roasted cumin powder
- 1 tsp red chili powder
- Salt to taste
- Sev (crunchy gram flour noodles)
- Fresh coriander leaves (chopped for garnish)
- Pomegranate seeds (optional, for garnish)

### Directions:

#### Prepare Papdi:

In a bowl, mix the all-purpose flour, semolina, oil, carom seeds, and salt.

Add water gradually and knead into a firm dough. Cover and let it rest for 15-20 minutes.

Roll out the dough thinly on a lightly floured surface.

Cut into small circles using a cookie cutter or a small round lid.

Prick each circle with a fork to prevent puffing up while frying.

Heat oil in a deep pan over medium heat.

Fry the papdi in batches until they turn golden brown and crispy.

Remove and drain on paper towels. Let them cool completely.

#### Assemble the Chaat:

Arrange the papdi on a serving plate.

Top each papdi with a few pieces of boiled potato and chickpeas.

Add a spoonful of chopped onions and tomatoes on top.

#### Add Yogourt and Chutneys:

Drizzle whisked **Khaas Yogourt** over the papdi. Make sure the yogourt is smooth and slightly sweetened with a pinch of sugar if desired.

Add tamarind chutney and green chutney as per your taste.

#### Seasoning:

Sprinkle chaat masala, roasted cumin powder, red chilli powder, and a little salt over the papdi.

#### Garnish:

Sprinkle sev generously over the chaat.

Garnish with fresh coriander leaves and pomegranate seeds (if available).

#### Serve:

Serve immediately to enjoy the crispiness of the papdi.