

Chaat Batata Puri

(10 servings)



Ingredients:

- ½ cup Chick Peas/Garbanzo Beans
- 2 cups plain Yogurt
- 1 tsp grated fresh Ginger
- ½ tsp Chili powder
- ¼ tsp ground Cumin
- ¼ tsp ground Coriander seed
- ¼ tsp Rock Salt
- ¼ tsp ground black Pepper
- Salt to taste
- 1 large Potato - peeled, boiled and mashed
- 32 Puris (or thin Wheat Crackers)
- ¼ cup green Chutney
- ¼ cup sweet & sour Chutney
- ½ cup red Onion
- ½ cup chopped fresh Cilantro
- ½ cup crushed Potato chips

Method:

- Drain the chick peas/garbanzos
- Beat the yogurt together with the following: fresh grated ginger, chili powder cumin, coriander, rock salt, black pepper and salt.
- Season the mashed potato with salt
- Break each puri with a fork to create a tiny opening on the top.
- Arrange the puris on 4 plates or platters. (If using wheat crackers, arrange them similarly.)
- Place a tbsp of mashed potato in each puri (or on each cracker).
- Place a few chickpeas on top of the potato.
- Spoon the spiced yogurt on top.
- Spoon green chutney and sweet and sour chutney on top of that.
- Sprinkle with chopped onion, cilantro and crushed chips on top as garnish.