

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Rava/Soji/“Semolina”	To make Pani Puri
3	Tablespoon	Flour, Maida - (Refined)	To make Puri
1/4	Teaspoon	Baking Powder	Baking Soda - To make Puri
	As Required	Cooking Oil	To make Puri
1/2	Teacup	Tamarind Pulp	To make Pani Puri
2	Teacup	Water	To make Pani Puri
2	Tablespoon	Jeera Powder	To make Pani-Puri
2	Tablespoon	Jeera/Cumin Seeds	Unroasted - To make Pani Puri
1	Bunch	Coriander Leaves (Kothmeer)	To make Pani Puri
3	Medium	Chillies Green	To make Pani Puri
2	Tablespoon	Mint Leaves (Pudina)	Make chutney - To make Pani Puri
1	Tablespoon	Salt - Black	Kala Namak - To make Pani Puri
2	Tablespoon	Jaggery	grated - To make Pani Puri

* **To make pani:**

- * Measure all ingredients.
- * Adjust spices and tanginess to taste.
- * Strain through a wire strainer to remove any rough bits.

* **To make puri:**

- * Mix soji, maida, baking soda, salt and enough water to knead a soft dough.
- * Stand covered with wet cloth for 15-20 minutes.
- * Make small sized balls.
- * With the help of some dry maida or sooji, roll into thin rounds.
- * Heat oil in a pan and deep fry puris till very light brown and crisp.
- * Drain in a paper towel for a while to dry out the oil.
- * Store in an airtight container when cool.