

Ingredients

- 250g Kabuli Chana (small sized)
- Chef's Brine powder
- 1Tbsp Leaf tea
- 1Tbsp Oil
- Chef's Bhature Wale Chhole Formula
- 1Cup Desi Ghee
- 1 medium size Potato (boiled)
- 15g Ginger, julienned
- 2 Green Chillies, slitted
- 2 Cup Water, Boiled
- Additional Chopped Coriander leaves & Ginger juliennes for garnish.



PREP TIME: 5MINS
COOK TIME: 55MINS
TOTAL TIME: 1HR

Due to variations in gas pressure, stove type, and flame intensity, the cooking time may vary.

BHATURE WALE CHHOLE

Directions

Soaking: Rub and wash Kabuli chana twice, then soak for 10 hours in 1.25 L of filtered water with **Chef's Brine powder**.

Before you begin: Rub gently and rinse the soaked Kabuli chana twice with clean water, then drain. Chop the potatoes into large chunks. Boil 1 tbsp of leaf tea in 1 liter of water for 3 boils on high flame, then turn off the heat.

1. Boiling: Add drained Kabuli chana, 1 tbsp oil, and strained tea water to the pressure cooker. Cover and cook on high flame until 1 whistle, then reduce to medium-low for a gentle simmer, ensuring consistent pressure. Cook for 15 minutes, turn off the heat, and let the pressure release naturally. (To check doneness, throw a chana against the wall; if it sticks, it's cooked. If not, cook for 1-2 more whistles.) Drain the water, then sprinkle and mix Chef's Bhature Wale Chhole Formula with the Kabuli chana. Let it soak the flavors for 30 minutes.

2. Tadka: Heat desi ghee in an iron kadhai on medium flame. Fry diced potatoes and set aside. Fry ginger juliennes and slitted green chillies for 30 seconds. Add marinated Kabuli chana and mix gently. Simmer for 15 minutes, stirring occasionally. Add strained water to maintain desired consistency (avoid watery gravy). Add fried potatoes and mix well. Turn off the heat and transfer to a serving bowl.

Garnish with julienned ginger, and freshly chopped coriander leaves.

Note: 1. The longer you keep the chhole in the iron kadhai, the darker they will become.
2. To prepare in advance, complete step 1. Then, follow step 2 when you're ready to serve.