

## Chole masala

### Ingredients:

- 1 1/4 cup kabuli channa (soak overnight in plenty of water)
- 1 tsp. tea leaves (tied into a small muslin cloth to form a pouch)
- 1 bay leaf
- 2 capsicums chopped
- 1 tomato chopped
- 2 whole green chillies, slit lengthwise
- 1 stalk curry leaves
- 1/4 tsp. cinnamon-clove powder
- 1/2 tsp. garam masala
- 1 tsp. chole masala
- 1 tsp. coriander seed powder
- 1/2 tsp. chilli powder
- 1/4 tsp. turmeric powder
- 3-4 pinches asafoetida powder
- 1/2 tsp. cumin seeds
- juice of 1 lemon
- salt to taste
- 2 tbsp. oil
- 1 tbsp. ghee or butter

### Grind to a paste:

- 2 tbsp. boiled channa
- 1 tomato
- 1 tsp. coriander leaves
- 1 sprig mint leaves
- 1/2 cup water in which channa was boiled
- 1 bayleaf (which was cooked) with channa

### Method:

1. Add bayleaf, tea pouch to channa before pressurecooking,
2. Pressurecook soaked channa till very soft, but not mushy (At least 5 whistles).
3. Drain, but save water, do not discard.
4. Heat oil in a heavy pan.
5. Add capsicum, tomatoes, stirfry for 2 minutes.
6. Add ground paste, stir and cook till oil separates.
7. Add all dry masalas, 1 cup water which was drained from channa.

8. All to come to a boil, add channa, allow to resume boiling.
9. Simmer till gravy is almost dry, and remove from fire.
10. Pour into serving dish.

**Before serving, temper as follows:**

1. Heat ghee in a small pan.
2. Add cumin seeds, asafoetida, allow to splutter, add chillies and curryleaves.
3. Add lemon juice, 1/4 cup water which was drained from channa.
4. Pour immediately over channa, mix gently till to blend a little.
5. Serve hot with slices of bread, parathas, or bhaturas.

**Making time:** 45 minutes

**Makes:** 3 servings

**Shelflife:** 2 days refrigerated (microwave when required)