

Peas Kachori

Ingredients:

For crust:

2-1/4 cups plain flour
1 tbsp. melted ghee
salt to taste
water to knead

For filling:

1 cup fresh peas, shelled
1/2 cup green or yellow moong dal
5 green chillies
1" piece ginger,grated (optional)
1/2 tsp. garam masala powder
1/4 tsp. coriander seeds,crushed coarsely
1 tsp. chilli powder
1/4 tsp. turmeric powder
1/4 tsp. amchoor powder
salt to taste
1/4 tsp. each mustard & cumin seeds
3-4 pinches asafoetida
1 tbsp. oil

Other ingredients:

oil to deep fry

Method:

For crust:

1. Sieve flour and salt.
2. Add ghee, mix till flour is crumbly.
3. When a fistful of this flour is held tightly, it should hold the shape.
4. If required, add a little more ghee.
5. Keep aside 1 tbsp. of this mixture.
6. Add water little by little, to knead a soft, pliable, dough.
7. Knead dough for 6-7 minutes, till texture is smooth and elastic.

8. Grease hands with a little more ghee, rub over smoothed dough.
9. Cover with a moist cloth, then lid, keep aside for at least 30 minutes.

For filling:

1. Put plenty of water to boil.
2. When hot, add washed, drained dal.
3. Bring back to boil, simmer for 5-6 minutes.
4. Dal should be firm, not mushy.
5. Drain out water in colander, keeping aside to drain till cool.
6. Crush chillies in a small mixie.
7. Add peas little by little, run in short spurts.
8. Run till all peas are coarsely crushed.
9. Heat oil in heavy or nonstick pan.
10. Add asafetida, seeds, crushed coriander seeds, allow to splutter.
11. Add peas mixture, (ginger), dal, stir and cook till a soft lump is formed.
12. Take care not to allow to burn at bottom of pan.
13. Add all other ingredients, except oil to deep fry.
14. Mix well, allow to cool till warm.

To proceed:

1. Make a thick paste of the saved flour mixture, for sealing cracks.
2. Divide dough into 10 parts, so also the filling.
3. Make a firm ball of each portion of filling.
4. Shape dough portion into round.
5. Press into a 3" wide round, with fingers and palm.
6. Place one ball of filling in center.
7. Pull over all edges to make a pouch.
8. Take care not to leave behind any part of edge.
9. Firmly press together, pluck off any extra dough.
10. Flatten this round carefully on palm, with side of other palm.
11. A flat, 1/4 inch thick round, with no leaks, folds should result.
12. Heat oil in frying pan, till smoky.
13. Turn off flame, allow to cool for a minute.
14. Add enough kachoris to fit comfortably.
15. Switch on flame again, on low, when sizzling slows.
16. Do not disturb too often. Flip when one side is golden.
17. Fry other side, drain, keep aside.
18. Repeat for all dough and filling.
19. If any cracks or slits appear on frying, seal by
20. brushing with batter paste.
21. Fry further till well sealed.

22. Serve hot with green or tamarind chutneys.

Making time: 1 hour

Makes: 10 kachori

Shelflife: 2 days

Note: Both filling and crust dough may be made hours ahead and stored in fridge till required. Or semifry kachories and keep aside. Finish off frying to a crisp golden, just before serving.