

## **Thai Style Palak Patta Chaat**

<b>Ingredient</b>	<b>Quantity</b>	<b>Unit</b>
Chopped Scallions	25	Grams
Chopped Lemongrass	5	Grams
Chopped Galangal	5	Grams
Chopped Kaffir Lime	5	Grams
Chopped Coriander	10	Grams
Jaggery Powder	20	Grams
Tamarind water/pulp	100	ML
Coriander Powder	10	Grams
Red Chilli Powder	5	Grams
Turmeric	3	Grams
Jeera Powder	5	Grams
Rice Flour	100	Grams
Besan	100	Grams
Spinach Leaves	12-14	No.
Water	100	ML
Salt		Taste
Refined Oil	100	ML

### **Method:**

1. For the Crispy Palak Patta – In a bowl, add the besan, rice flour, jeera powder, coriander powder, turmeric, salt and red chilli powder and mix well. Add the water and make a thick batter.
2. Take the spinach leaves, coat them with the batter and deep fry till they are about half cooked.
3. For the Dressing – In a bowl, add the tamarind water/pulp, jaggery powder, chopped coriander, chopped kaffir lime, chopped galangal, chopped coriander and chopped lemongrass. Mix well.
4. Flash-fry the spinach leaves till crispy.
5. For the Assembling – Coat the crispy palak patta with the dressing and mix well.
6. Garnish with chopped scallions.