

PINDI CHOLEY

Amount	Unit	Food Items
1000	gms	Chickpeas
100	gms	Black salt
8	gms	Black cardamom
20	gms	Slit green chilli
30	gms	Ginger julienne
10	gms	Cumin seeds
4	gms	Ajwain
290	ml	Refined oil
		For pindi garam masala
38	gms	Black cardamom
5	gms	Cinnamon
5	gms	Clove
31	gms	Black pepper
4	gms	Nutmeg
5	gms	Pipli
4	gms	Mace
58	gms	Anardana powder
10	gms	Amchoor powder
41	gms	Coriander powder
37	gms	Deqi mirch
9	ns	Tea Bags

Method:

1. Make fine garam masala with all the spices mentioned under pindi garam masala
2. To cook the chickpeas, first soak the chana overnight with black cardamom and black salt.
3. Do not throw away the water- cook chickpeas in a handi in the same water that they were soaked for approximately five hours.
4. Add tea bags when the chana is cooked
5. In a pan, add channa masala with kasoori methi and mix the channa.
6. On top of the channa add jeera, ajwain, ginger julienne, slit green chilies and red chilli powder.
7. Heat oil in a separate pan till smoking point and pour it over the chickpeas.
8. Cook covered on a low flame for 30 minutes to get the best flavor and serve hot.