Chole Bhature Recipe

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Bangalees hold a deep and cherished love for Chole Bhature. It's more than just food; it's a gateway to cherished evenings spent with loved ones in Dharmatala or the essential snack that accompanies quality time with family in Pricep Ghat, evoking a sense of nostalgia and togetherness.

Sunrise Chana Masala understands the love for nostalgia and offers the perfect blend to recreate your favourite Chole Bhature at home. You can effortlessly capture the rich, authentic taste that makes this dish so special, bringing a piece of your heart's delight into your kitchen.

Sunrise Fact Check: The development of Indian roads has a crucial role in popularizing the Chole Bhature. While the exact creator of this delectable dish remains wrapped in controversy, there is no doubt that it gained prominence in the early 20th century. Dhabas, roadside eateries, played a crucial role in its popularization.
These establishments flourished as India's road networks expanded, causing Bengal and the entire subcontinent to fall in love with this dish.

Chole Bhature Ingredients

This dish has two elements you must make separately and serve together.

Ingredients for Bhature

400 g Maida
2 Boiled & Grated Potatoes
Salt
Refined Oil

Ingredients for Chole

300 g Chick Peas (Kabuli Chana)
Refined Oil
1 Chopped Onion
1 Teaspoon Grated Ginger & Garlic
1 Teaspoon Sunrise Cumin Seeds
1 Teaspoon Sunrise Haldi Powder
1 Teaspoon Sunrise Coriander Powder
1 Teaspoon Sunrise Cumin Powder
1 Teaspoon Sunrise Red Chilli Powder
1 Teaspoon Sunrise Amchur Power (Dry Mango Powder)
2 Teaspoon Sunrise Chana Masala
Salt to taste

The Prep

- Sift the maida into a bowl.
- Add 2 grated potatoes.
- Add salt.
- Add 1 Teaspoon of refined oil.
- Mix them well and gradually add water and knead into a firm dough.

How to Cook Chole Bhature

Frying the Bhature

- Heat refined Oil for deep frying.
- Divide the dough into equal portions.
- Roll each dough ball into a circular shape.
- Once the oil is hot, fry the rolled-out bhature until they puff up and turn golden brown on both sides.
- Once done, place the bhatura on a napkin-lined plate to drain excess oil.

Sunrise tip: Bhatura is thicker than a puri, so make sure to make your dough balls slightly bigger.

Boiling the Chole

- Pressure cook the overnight soaked chickpeas with water.
- Add a pinch of salt.
- Cook until they are soft.
- Drain and set aside.

Sunrise tip: Add a tea bag while boiling the chana to enhance the flavour. (if you don't have a tea bag, use a white cloth and tie some tea into it)

Cooking the Chole Masala

- Heat oil in a pan.
- Add cumin seeds.
- Add chopped onion.
- Add 1 teaspoon grated ginger & garlic.
- Add 1 teaspoon red chilli powder.
- Add 1 teaspoon haldi powder.
- Add 1 teaspoon amchur power.
- Add 1 teaspoon coriander powder.
- Add 1 teaspoon cumin powder.
- Add 2 teaspoon chana masala.
- Add boiled chickpeas (kabuli chana)
- Add some water to adjust the consistency.
- Mix them well and cook for 5 minutes.

Sunrise tip: Serve your Chole Bhature with some Laccha Peyaz (sliced onion rings) and spicy coriander chutney.

Sunrise Taste Check

Savour the love and happiness of making chole bhature at home. With Sunrise chana masala, you can now make your favourite Punjabi chole bhature.

Video Link

https://www.youtube.com/watch?v=chGcFw1nSsg