

METHOD OF PREPARATION OF CHOLE MASALA

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.

Ingredients Required for 5 persons:

Kabuli Chana / Garbanzo Beans	250 gms / 8.80 oz
Cooking Oil	8 Tablespoons / 120 ml
Tomatoes	Two medium / 120 gms / 4.25 oz
Green Chilli	1 Whole
Onions	5 Medium / 300 gms / 11 oz
Ustad Banne Nawab's Chole Masala	One Packet

Follow this method step by step:

1. Soak Kabuli Chana / Garbanzo beans in water for at least two hours, dice onions and tomatoes very finely and keep aside.
2. Mix **entire contents** of Chole Masala in 50 ml water into a fine paste and keep aside.
3. Drain soaked water from Kabuli Chana / Garbanzo beans thoroughly in a glass. Fill the glass up with extra water if necessary. Pressure cook the beans in the same water (One glass / 250 ml) till 3rd whistle. Reduce flame to low and cook in the cooker for One Hour. Let the cooker cool down.
4. After cooker cools, heat oil in a pan and fry the onions till they start changing color.
5. Add tomatoes and cook for about 5 to 7 minutes stirring continuously.
6. Add the whole green chilli without slicing or cutting and sauté for a minute or two.
7. Reduce flame to medium and add Chole Masala paste and sauté for 2 to 3 minutes.
8. Add Kabuli chana / Garbanzo beans along with the water remaining in the cooker and on high flame cook till water dries, stirring and mixing continuously.
9. Serve hot with Bhatura / Puri. Garnish with raw onions and lemon (Optional).