Pan of Bliss
Let's cook it real slow!

Amritsari Pindi Chole

https://panofbliss.com/amritsari-pindi-chole/

Prep Time 8 hours hrsCook Time 1 hour hrTotal Time 9 hours



Ingredients

- 2 cups Chole (White Chickpeas)
- 2 nos. Bayleaves (Tejpatta)
- 4 nos. Cloves
- 3 nos. Big Cardamom
- 1 inch Cinnamon
- 1 tsp Salt
- 2 nos. Tea bags or 1/2 cup tea decoction
- 2 big Onions (Chopped)
- 2 tsps Ginger-Garlic Paste
- 5 nos. Tomatoes (Pureed)

- 1/2 tsp Turmeric Powder
- 2 tsps Chilli Powder
- 1 tsp Coriander Powder
- 1 tsp Dry Mango Powder (Amchur)
- 2 tbsps Home-Made Chole Masala Powder
- 1/2 tsp Dry Fenugreek Powder (Kasuri Methi) Optional
- 5 nos. Fresh Mint Leaves Optional
- 2 tsps Lemon Juice Optional
- 2 tbsps Sunflower Oil
- 1 tsp Cumin Seeds
- 1/4 tsp Asafoetida

For Garnishing

- 1 tsp Clarified Butter
- 1 tsp Ginger Juliennes
- 3 nos. Green Chillies
- 1/2 tsp Cumin Powder
- 1/2 tsp Red Chilli Powder

For Home-Made Chole Masala (Dry roast and grind the following ingredients)

- 1 tsp Cumin Seeds
- 2 nos. Green Cardamoms
- 4 nos. Cloves
- 1 tsp Fennel Seeds
- 2 nos. Black Cardamoms
- 8-10 nos. Black Peppercorns
- 1 inch Cinnamon
- 2 tsps Dry Pomegranate Seeds (Anardana)
- 2 tsps Whole Coriander Seeds
- 4-5 nos. Dried Red Chillies

Instructions

1. Wash and soak the chickpeas in water, overnight for 8 to 9 hours. The next day, drain water from the chickpeas and put them into the pressure cooker. Add 2 cups of fresh water, salt, 2 bay leaves, 2 big cardamoms, 4 cloves, 1 inch cinnamon and 1/4 cup tea decoction or 2 tea bags. Tea bags add colour and a distinct taste to the chole.
2. Pressure cook the chole for 4 to 5 whistles. Once the steam goes, throw away the tea bags. Strain the water from the chole. Keep the cooked chole water aside as you will need it for the stock.
3. Next, dry roast the chole masalas as given above. If you are in a hurry, you may skip this process and instead use store bought chole masala.
4. Now, in a deep pan, pour 2 tbsps oil. When it is hot, add cumin seeds and let it splutter. Sprinkle asafoetida powder and stir. Add chopped onions and stir for 3 to 5 minutes. Add in the ginger-garlic paste and cook until the mixture turns light golden brown.
5. Next step, add turmeric powder, chilli powder, coriander powder, chole masala, dry mango powder and fry well for 1 minute. Pour a tablespoon of water so that the masalas don't stick to the bottom of the pan. Add in the tomato puree and mix well with the masalas. Let it cook for 7 to 8 minutes, until the oil separates and the puree is cooked well.
6. Add the choles and mix well. Mash a few choles with the spatula in order to thicken the gravy a bit. Next, add 2 cups of the chole stock that was kept aside. Mix well. Let it slow cook for 15 minutes. Add crushed kasuri methi and fresh mint leaves. Mix well.
7. For garnishing, in a small pan, pour 1 tsp ghee or clarified butter. Add ginger juliennes and green chillies. Fry for a minute. Next add cumin powder and red chilli powder. Switch off the stove.
8. Pour this over the chole masala curry and serve hot with bhature or parathas or steamed basmati rice and onion rings. The curry's colour comes out perfect with the last step.

Notes

Two tbsps of lemon juice can be added to increase the tanginess of the curry. This step can be done in the end, once the curry is cooked. Homemade masalas can be prepared in larger quantities and stored in airtight containers. It can be refrigerated for more than 6 months.