

Ingredients

Quantity	Measure	Ingredients	Description
2-3	Pinch	Asafetida (Hing)	
1	Teaspoon	Chilly Powder, Red	For Filling
1	Tablespoon	Cooking Oil	
3	Tablespoon	Cooking Oil	For Cover
Sufficient		Cooking Oil	for deep frying
1	Tablespoon	Coriander Leaves (Kothmeer)	For Filling - 1
1/2	Teaspoon	Coriander Powder	For Filling
1/2	Teaspoon	Coriander/Dhania	For Filling - 2
1	Teacup	Dhal, Moong	For Filling
1, 1/2	Teacup	Flour, Wheat - (Atta)	For Cover
1	Tablespoon	Flour, Wheat - (Atta)	For patching
1	Teaspoon	Garam-Masala	For Filling
1/2	Teaspoon	Jeera/Cumin Seeds	For Filling - 3
1/2	Teaspoon	Mustard Seed	For Filling
1	Pinch	Salt	For Cover
Little		Salt	to taste
1/2	Teaspoon	Saunf - Fennel Seeds	For Filling - 4
Cold		Water	For Cover

Method

For cover:

Mix flour, salt and oil, knead into soft pliable dough.

Keep aside for 30 minutes.

For filling:

Put plenty of water to boil. Add dal previously washed and soaked. Boil dal for 5 minutes, drain. Cool a little. Heat oil in a heavy pan. Add all seeds whole and crushed allow to splutter. Add asafoetida, mix. Add all other ingredients. Mix well. Do not smash the dal fully. But enough to make the mixture hold well. Remove from fire, cool. Divide into 15 portions. Shape into balls with greased palms.

Keep aside.

To proceed:

Make a paste with water, of flour for patching. Keep aside. Take a pingpong ball sized portion of dough. Knead into round. Roll into 4" diam. round. Place one ball of filling at centre. Pick up round and wrap ball into it like a pouch. Break off excess dough carefully. Do not allow cover to tear. Press the ball with palm, making it flattish and round. Repeat for 4-5 kachories. Deep fry in hot oil, on low flame only. If the kachori get a hole anywhere, apply some paste. Return to oil and finish frying. Turn and repeat for other side. Fry till golden and crisp. Small bubbles must appear over kachori. Drain and serve hot with green and tamarind chutneys.