

Fast and Flavorful Vegetarian Snack Recipes

Golgappa Recipe

It is the beloved Indian snack that never gets old. Also, you can never have enough golgappas. However, we often hold on to our golgappa cravings just, due to our hygiene fusses. So, why not make these at home to savor?

The recipes have three important constituents- puri, stuffing, and flavored water. While we will also discuss the steps to make golgappa puris you can opt to directly buy them from the market.

Golgappa Puri

- Make a dough of suji (semolina)/ whole wheat flour (aata)/ multipurpose flour (maida) by adding 1 teaspoon oil, 3 to 4 pinches of baking soda, and ¼ teaspoon salt, to 160 grams of base.
- In case you are using semolina use finely textured rava or Bombay rava. Also, make sure that the puri dough is elastic. This helps to puff pooris and keep them crisp.
- Cover the dough with a moist kitchen towel or napkin for 30 minutes.
- Knead the dough again for 2 to 3 minutes.
- Now divide the dough into 2-3 large parts and roll the parts into large circles using a rolling pin.
- Ensure there are no cracks in the rolled dough and that the dough has good elasticity.
- Then take a cookie cutter or a small bowl or a small jar lid and cut small to medium discs from the rolled dough.
- Fry and drain these puris and they are easy to serve.

Golgappa Pani

- Start by soaking 2-3 tamarinds in ¼ cup hot water for about 20 minutes.
- Dump ⅓ cup loosely packed fresh mint leaves. Ensure to only add leaves and avoid stems.
- Add the soaked tamarind along with its water, to the same grinder.
- Now add 1.5 teaspoons cumin seeds, 1 teaspoon fennel, ½ teaspoon black pepper, and seeds of 1 black cardamom.
- Now add 1 teaspoon amchur (dry mango powder), 1 teaspoon chaat masala, 1 pinch asafoetida (hing), and black salt to taste.
- Now grind the ingredients together to make a smooth chutney.

- Remove the chutney in a bowl and add 1.5 cups water. Mix it well and the golgappa pani is ready.

Golgappa Stuffing

The last step to this tasty recipe is the stuffing.

- For the stuffing rinse and soak $\frac{1}{3}$ cup white chickpeas and $\frac{1}{3}$ cup black chickpeas overnight or for 8 to 9 hours.
- Then cook them in a pressure cooker with $\frac{1}{2}$ teaspoon salt.
- Also boil 2 to 3 medium-sized rinsed potatoes with $\frac{1}{2}$ teaspoon salt, in another pressure cooker.
- Now, take the boiled chickpeas in a bowl and mash the potatoes in the same bowl.
- Then sprinkle $\frac{1}{2}$ teaspoon Kashmiri red chili powder, $\frac{1}{2}$ teaspoon chaat masala, and $\frac{1}{4}$ teaspoon black salt to taste.
- Mix everything and with this, your pani puri is ready to be enjoyed.

Indian Veg Cutlet

It is another crispy spicy option that can be served with chutney, ketchup, or mayo and is finger-licking good.

Ingredients:

- 2 medium-sized pre-peeled potatoes
- 7 to 8 french beans
- $\frac{1}{2}$ cup of green peas
- $\frac{1}{2}$ cup chopped carrots
- $\frac{1}{2}$ cup finely chopped onion
- Breadcrumbs

Method:

- Start [by chopping the vegetables](#) as fine as possible. This would enable them to cook faster and blend easily.
- Then take the chopped veggies in a pan or a steamer pan and sprinkle 2 pinches salt over them.
- Add just enough water to the chopped vegetables to cover them.

- Now seal the pan and let the vegetables to pressure cook for 10 to 15 minutes.
- After this check the vegetables with a knife or fork. They should be fork tender.
- Mash the vegetables with a potato masher. Ensure the veggies are drained well before you mash them.
- Do not make the mixture too smooth. It should be a bit chunky.
- In another bowl, take 2 tablespoons of all-purpose flour (or any other healthier option of your choice) and 3 to 4 tablespoons of water.
- Stir and mix this mixture to get a smooth paste without any lumps. You can also dip the cutlets in beaten eggs.
- Crush 2 medium-sized garlic cloves, 1 green chilli, and 1 inch ginger.
- Now add ginger, garlic, and green chili paste to the mashed vegetables, and add ¼ teaspoon red chili powder, ½ teaspoon cumin powder, ½ teaspoon coriander powder, ½ teaspoon garam masala powder, 2 tablespoons chopped coriander leaves, and salt to taste.
- Add 3 to 4 tablespoons bread crumbs.
- Combine and mix everything thoroughly to make the cutlet mixture dough.
- Now make small patties of the dough.
- Take a cutlet and dip in the all-purpose flour paste gently. Make sure that the paste is evenly spread over the cutlet.
- Then dredge the cutlet in breadcrumbs or rava and dust the excess.
- Shallow fry the cutlets and they are ready to be enjoyed.

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So now that you have the recipe for the two most celebrated Indian snacks, enjoy them at your future parties. The recipes are a great way to incorporate more vegetables in your party snacks and eat healthy. GreenChopper is one of the best platforms to order chopped vegetables delivery online in Bangalore, such as chopped [green capsicum](#) and more. It offers fresh vegetable delivery in Bangalore, chopped in a variety of shapes and sizes. It is also known for providing healthy ozone-washed vegetable delivery in Bangalore. It also offers a variety of chopped veggie salads for a healthier overall meal. So, do not wait, and visit GreenChopper now.

