

# Batooray

## INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons Semolina flour
- 1/4 teaspoon salt or to taste
- 1 teaspoon Eno fruit salt
- 1-2 tablespoons vegetable oil, divided
- 1-2 tablespoons plain yogurt
- 1/4 cup of water, as needed
- vegetable oil for frying

## DIRECTIONS

1. In a medium bowl, combine the all-purpose flour, Semolina flour, salt, Eno fruit salt, and 1 tablespoon of oil. Mix together with your fingers to distribute the oil throughout the flour. Mixture will be dry and crumbly.
2. Add in 1-2 tablespoons of yogurt and continue to mix together with your hands until a dough begins to form. Add enough water to allow the mixture to come together into a ball.
3. Knead dough ball until it becomes soft, a little like pizza dough. Adjust by adding water or flour, as needed.
4. When the dough is ready, add a little more oil to coat the ball lightly. Wrap the dough in plastic wrap and let rest for 1 hour, at least.
5. After the dough has rested, divide into 8 sections. Roll each section into a ball and flatten with a rolling pin until it's about 1/8 inch thick.
6. Heat a couple inches of vegetable oil in a wok over medium-high heat. The oil is ready when a small ball of dough tossed in the oil bubbles rapidly, floats to the top, and begins to brown.
7. Cook the rolled out circles, one at a time, in the hot oil. Slide it gently into the pan to avoid splashing. Use a spider or slotted spoon and gently push down on the top of the batooray to encourage it to puff up. Flip the batooray over when the bottom is lightly browned and cook the other side to the same color.
8. Serve with cholay.

Recipe makes 8 batooray.

NOTE: The ingredients and directions are more of suggestions and guidelines as opposed to a specific recipe. Directions were provided during the live class and they may have varied from what is written here. We've done our best to give an approximation of the ingredient amounts and steps followed in class.



# Cholay

## INGREDIENTS

- 2 medium yellow potatoes, finely diced
- 2 tablespoon fresh ginger, minced
- 2-4 fresh green chili pepper, to taste
- 1/8 teaspoon salt
- 2 cups water, as needed
- 1/2 teaspoon Eno fruit salt
- 1 teaspoon ground turmeric
- pinch of asafoetida
- 1 teaspoon Indian chili powder, to taste
- 1 teaspoon cumin seeds, toasted and ground
- 2 plum tomatoes, diced
- 2 cup cooked chickpeas
- 1/2 cup cilantro, chopped
- 1 lemon, juice half and cut half into wedges for garnish
- black salt to taste

## DIRECTIONS

1. Place potatoes, ginger, chili peppers, and salt in a medium pot. Add water until the potatoes are just covered and bring to a boil.
2. Simmer potatoes until tender - timing with depend on how finely you chopped the potatoes.
3. When potatoes have softened, add Eno fruit salt, turmeric, chili powder, and ground cumin.
4. Add the diced tomatoes, chick peas and half of the cilantro (save some for garnish) and simmer for another 10-15 minutes.
5. Remove from heat and add lemon juice and black salt, to taste.
6. Serve with cilantro and lemon wedges.

Recipe makes approximately 4 servings.

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## Cilantro Chutney

### INGREDIENTS

- 2 cup fresh cilantro, chopped
- 2 tablespoon fresh ginger, minced
- 1 green mango, peeled and sliced
- 1-2 fresh green chili pepper or to taste
- 1 lemon, juiced
- 2 tablespoon jaggery
- 1/2 cup roasted peanuts
- 1/4 teaspoon salt
- pinch of asafoetida
- 1/2 teaspoon cumin seeds, toasted and ground
- 1/2 cup water, as needed

### DIRECTIONS

1. In a blender, combine all ingredients. Add 1/4 cup of water to start.
2. Blend until the mixture is smooth - add more water if needed.
3. Taste and adjust flavor with extra salt, jaggery, or lemon juice if needed.

## Sweet Chutney

### INGREDIENTS

- 1/4 teaspoon ground cloves
- 1 teaspoon cumin seeds, toasted and ground
- 2 tablespoon fresh ginger, minced
- 1- fresh chili pepper, to taste
- 1/2 cup jaggery
- 4 tablespoons tamarind paste
- 1/2 cup water, as needed

### DIRECTIONS

1. In a small saucepan, combine ingredients. Bring to a boil and simmer for 10-15 minutes until thickened.

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