

Tony Singh x Cù Bòcan Creation #2
Gol Guppa, a taste of Bollywood in Party!

Gol Guppa

- 1 x Box of Gol Guppa Shells (Panu Puri shells) from your local Indian wholesaler

Filling Ingredients

- 100g cooked chickpeas
- 150g boiled Potatoes roughly mashed
- 100g finely chopped red onion
- 15g finely chopped coriander
- Salt to taste
- ½ stp Chili powder
- ½ tsp Garam masala

Method

Mix all ingredients in a bowl, season with the salt and keep to one side

Gol Guppa Pani

Ingredients

- Chaat Masala
- 50g Coriander seeds
- 50g Cumin seeds
- 10g Ajwain
- 30g Dry mango powder
- 10g Garam masala
- 20g Black salt powdered
- 4 tsp Kashmiri chilli powder
- 2 tsp Citric acid

Method

- **Roast the coriander, cumin and ajwain in a heavy-based pan till dark brown**
- **Remove from pan and leave to cool**
- **Put all the ingredients together and powder fine, in a processor**
- **Store in an airtight jar**
- **When needed place 1 tbsp. into bowl with a few ice cubes and 200ml of water, mix well, taste add more masal if needed. Then fill Pani Puri shell with filling, pour in the Gulguppa water and pop into your mouth and enjoy.**