



## American Sev-Puri

(Serves 4. Prep Time: 15mins)



### Ingredients

Step 1: Boil 3 large potatoes. Dice them into small pieces. Dice tomatoes, onions in a similar manner.

Step 2: Fill DIP Canapés with the diced vegetables. Canapés can also be fried, if preferred.

Step 3: Add tamarind or date chutney over the fillings. Garnish with Nylon (thin) sev, corriander, chaat masala and red chilli powder

## Boondi Raita Canapés

Step 1: Place 5 or 6 Canapés in a plate. We recommend heating Canapés in a pre-heated oven at 110\* for 5 minutes

Step 2: Soak salted or masala Boondi in water for 1 minute, making Boondi soft. Strain them from any excess water

Step 3: Thin down 150gm Dahi / Yoghurt with 50ml water. Add sugar and salt to taste.

Step 4: Put the Boondi in pre-heated Canapés. Pour thinned Dahi / Yoghurt over all the Canapés with Boondi. Sprinkle red chilli powder to taste