



PAPAD CHAAT (makes 6)

INGREDIENTS

3 traditional popadoms (papad) uncooked
200g Bombay Mix
1 red onion, very finely sliced
2 tablespoons extra virgin olive oil
1 tablespoon Mama Dor's Chaat Masala spice blend
Handful fresh coriander, finely chopped

METHOD

Take each popadom, and cut in half using a pair of sharp scissors.

Heat a non stick pancake/griddle/chapati pan until its hot. Take a popadom and cook on both sides for about a minute, moving the popadom around so it cooks evenly. As soon as the popadom is cooked and still a little soft, shape it into a cone (use a kitchen towel to protect your fingers, as it'll be hot). Once shaped, set aside and repeat with all the popadoms.

Make the filling by mixing all the other ingredients in a bowl.

Once the popadom cones have cooled, fill them all with the filling and serve.