

Aloo Chana Chaat



🕒 17:39

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

PROFILE

- 🔥 Ambient
- 🍳 1 Full Tray
- 🍲 From Scratch

🔥 Combi-steam

🕒 00:40 | -

🌀 2

Stage 1
150 °C

🔥 Combi-steam

🕒 01:00 | -

🌀 2

Stage 2
150 °C

RECIPE

Ingredients

500	g	Chickpea (soaked)
1	kg	Potatoes
2	pcs	Onion
2	pcs	Tomato
25	g	Green chilli sauce
25	g	Red Chilli sauce
25	g	Sweet Chutney
5	g	Salt
5	g	Red chilli powder
2	pcs	Lemon juice
3	g	Roasted cumin powder
2,5	l	Water

1. Food Preparation

Pre-Soake Chana (Chickpea). Mix the spices to a marinade.

2. Cooking Instruction

Combi cook Potato for 40 minutes (150 °C / 302 °F) and Pre-Soaked Chana (Chickpea) for 60 minutes (150 °C / 302 °F). Cook the chickpea in a pan with a lid with water and add 5 grams of salt. Toss with Cubed tomatoes, onions in tangy marinade.

3. Food Serving Instruction

Garnish with chopped fresh coriander and green chilli.