

## Aloo Chana Chaat



53:53

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

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

P R O F I L E

- Ambient
- 1 Full Tray
- From Scratch

**Stage 1**  
150 °C

- Combi-steam
- 00:40 | -
- 4

**Stage 2**  
150 °C

- Combi-steam
- 01:00 | -
- 4

R E C I P E

**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.