

Charcoal Chickpea Curry with Puffed Bread

A modern twist on traditional Chole Bhature, featuring a charcoal-infused chickpea curry served with crispy puffed bread.


45 min

Total time

Medium

Difficulty

500

kcal / serving

Ingredients

- For Charcoal Chickpea Curry:
- 1 cup cooked chickpeas
- 1 onion, chopped
- 2 tomatoes, diced
- 1 tsp ginger-garlic paste
- 1 tsp cumin seeds
- 1 tsp coriander powder
- 1/2 tsp turmeric powder
- 1/2 tsp garam masala
- Activated charcoal powder (for color)
- Salt and pepper to taste
- For Puffed Bread:
- 1 cup all-purpose flour
- 1/2 cup yogurt
- 1/2 tsp baking powder
- Salt to taste
- Oil for frying

Steps

- 1 Heat oil in a pan, add cumin seeds, onions, and ginger-garlic paste. Saute until onions are golden.
- 2 Add tomatoes, turmeric, coriander powder, salt, pepper, and cook until tomatoes are soft.
- 3 Stir in cooked chickpeas, garam masala, and activated charcoal powder. Simmer for 10 minutes.
- 4 For puffed bread, mix flour, yogurt, baking powder, and salt. Knead into a dough, rest for 30 mins.
- 5 Divide dough into balls, roll out into discs, and fry until puffed and golden.
- 6 Serve the charcoal chickpea curry with puffed bread.