

HOW TO USE · MUMBAI BHEL SEVPURI MASALA

BHEL PURI

Tangy, zesty and crunchy. Street-food snacking at home in 20 minutes, no cooking.

SERVES	PREP	COOK
4	20 min	None

INGREDIENTS

- 4 cups (about 80 g) puffed rice (murmura)
- 1 cup (about 100 g) fine sev
- 1 boiled potato, diced small
- 1 small red onion, finely diced
- 1 tomato, finely diced
- ¼ cup chopped coriander
- 2 tbsp Mumbai Bhel Sevpuri Masala, plus extra to finish
- 2 tbsp lime juice
- To serve: tamarind chutney and mint chutney, to taste



METHOD (no cooking)

1. In a large bowl, mix the potato, onion, tomato and coriander.
2. Add the lime juice, 2 tbsp Mumbai Bhel Sevpuri Masala and a spoonful each of tamarind and mint chutney. Toss well.
3. Just before serving, add the puffed rice and half the sev. Toss quickly so everything stays crisp.
4. Taste, then add more lime, chutney or masala to suit.
5. Serve straight away in bowls or paper cones, topped with the rest of the sev and a pinch of masala.

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SEV PURI OPTION

10 min

Crisp little bites

1. Arrange 16 crisp papdi (flat puri) on a tray.
2. Top each with diced potato, onion and tomato. Drizzle with tamarind and mint chutney.
3. Sprinkle with Mumbai Bhel Sevpuri Masala, top with sev and coriander, and serve straight away.

MAKE-AHEAD TIP

Prep ahead

Keep it crisp

1. Mix the potato, onion, tomato, coriander, lime juice, masala and chutneys up to 2 hours ahead and keep covered in the fridge.
2. Add the puffed rice and sev only when you are ready to serve.
3. Eat straight away.

SPRINKLE-ON SNACKS

1 min

Quick ideas

1. Dust 1 tsp over sliced cucumber, tomato or mango with a squeeze of lime.
2. Sprinkle over boiled sweet corn with a little butter.
3. Toss through popcorn or roasted peanuts.

OTHER WAYS TO USE IT

→ Stir a pinch into yoghurt for a tangy dip.

→ Sprinkle over hot chips or roast potatoes.

→ Fold through a simple tomato and cucumber salad.

SALT This blend contains black salt, so taste before adding any more.