

Recipe Name: Mini Chilli Cheese Aloo Kulcha Recipe

Diet Type:

Course: Side Dish

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Whole Wheat Flour • 1 cup All Purpose Flour (Maida) • 1 1/2 teaspoon Active dry yeast • 1/4 cup Curd (Dahi / Yogurt) • 1 teaspoon Sugar • Salt - to taste • Water - warm • 1 teaspoon Sunflower Oil • 6 Potatoes (Aloo) - boiled and mashed • 2 Onions - finely chopped • 5 Green Chillies - finely chopped • 1 teaspoon Chaat Masala Powder • 1 teaspoon Amchur (Dry Mango Powder) • 200 grams Britannia Cheezza - grated • Mint Leaves (Pudina) - small bunch • Ghee - to cook the kulchas • 2 tablespoons Britannia Cheese Spread - Roasted	4
- Garlic • 1/2 cup Hung Curd (Greek Yogurt) • 1/4 cup Cucumber - finely chopped • Saffron strands - a few • Parsley leaves - a few • Salt - a pinch	

Preparation

• To begin making the Mini Chilli Cheese Aloo Kulcha Recipe, we will first make the dough and keep it ready.



- Finally drizzle some oil and knead for a few more minutes.
- To make the stuffing for the Kulcha.
- Into a bowl, add in the mashed potatoes, onions, green chillies, amchur powder, chaat masala powder, salt to taste and finally mint leaves.
- Mix well to combine.
- Finally we will stuff the kulchas.
- Remove the dough from the warm place, punch the dough back with your knuckles.
- Gently roll it and keep aside.
- Make a few more Cheese Aloo Kulcha Recipe before you begin to cook them.
- Once you notice the rawness of the dough is gone, drizzle some ghee and cook well until golden and crisp on both sides.
- Check the taste and adjust the salt accordingly.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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