

## Chai Chaat Chutney A Street Food Journey Through India

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### Chai Chaat Chutney A Street

In Chai, Chaat & Chutney, Chetna has taken inspiration from the street and created delicious recipes that are simple to cook at home. The result is a completely fresh take on Indian cuisine - try Tamarind Stuffed Chillis, Chana Dal Vada with Coconut Chutney and Sticky Bombay Chicken from the South or let your senses venture to the North for Chole, one of the ultimate curries, sweet Carrot Halwa, Pani Puri and Cardamom & Pistachio Kulfi.

### Chai, Chaat & Chutney: a street food journey through India ...

Chai, Chaat & Chutney: a street food journey through India. Chetna Makan has travelled to the four corners of India - Mumbai, Kolkata, Delhi and Chennai - sampling the extreme varieties of street food on offer. Each area has subtle differences in ingredients and techniques, making the cuisine completely unique and full of character.

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### Chai, Chaat & Chutney: a street food journey through India ...

Chai, Chaat & Chutney: A Street Food Journey Through India is an ode to my travels through India and the incredible food I have discovered on the way. Chai, Chaat & Chutney has been chosen as one of the Best Books on Food for 2017 by The Guardian.

### Chai, Chaat & Chutney - Chetna Makan

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### Chai, Chaat & Chutney: A Street Food Journey Through India ...

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### My new book 'Chai, Chaat & Chutney' is here! - Chetna Makan

In Chai, Chaat & Chutney, Makan takes readers on a street food tour of India. Originally from Jabalpur, a city in the central state of Madhya Pradesh, she worked as a fashion designer in Mumbai ...

### Take a street food tour of India | National Post

Her second book 'Chai, Chaat & Chutney' came out in July 2017. You can find the book in stores and online. Stay tuned for more exciting recipes. Category How-to & Style Licence Standard YouTube ...

### Pav Bhaji - Vegetarian Indian street food from 'Chai, Chaat & Chutney'

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Tip the paste into a bowl and stir in the salt, semolina and the remaining 350ml (12fl oz) water, mixing well. Combine all the topping ingredients in a bowl. To cook the chilla, heat a frying pan and, once it is very hot, pour a serving-spoonful of the batter into the pan and spread it into a 13-15cm (5-6in) circle.

### **Chai, Chaat and Chutney recipes by ... - The Independent**

Chai, Chaat, Chutney. Chetna's second book explores the street food of India. India is a huge country and as such cuisines between the major cities vary considerably. Street food in Mumbai is not that same as that in Delhi or Kerala. In the book Chetna shares her favorite street food dishes from the major cities.

### **Chai, chaat, chutney & The Cardamom Trail (Chetna Makan ...**

This is a fresh and easy to make spice mix for the most popular street foods in Mumbai, the 'Pav Bhaji'. The recipe is from my new book 'Chai, Chaat & Chutney'. The best way to make sure you don't ...

### **Home made pav bhaji spice mix from 'Chai, Chaat & Chutney'**

Chit Chaat Chai founder Tania Rahman has always known she is a 'proper foodie at heart' and her story which takes her from a corporate job, to a life and career living and breathing her favourite food, shows just how true it is. Tania's passion for Indian street food, or chaat, led her in pursuit of her most-loved dishes.

### **Chit Chaat Chai**

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### **Chai, chaat & chutney : a street food journey through ...**

DIRECTIONS. Make a couple of slashes ?on each drumstick, ready ?for marinating. Combine the soy sauce, olive oil, sugar, garlic, ginger, chilli, five-spice powder and salt in ?a large bowl.

### **Sticky Bombay Chicken from CHAI, CHAAT & CHUTNEY Recipe ...**

Transfer the lentils to a blender and add the ginger, chilli, and coriander and blend until smooth. Tip the paste into a bowl and stir in the salt, semolina and the remaining 350ml (12fl oz) measured water, mixing well. Combine all the topping ingredients in a bowl. To cook the chilla:

### **Dal Chilla from Chai, Chaat & Chutney Recipe - Food.com**

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### **Chai Chaat & Chutney (eBook) in 2019 | Chaat, Chutney ...**

In this lovely second book — Chai, Chaat & Chutney — Chetna returns home to the street foods she grew up on. In America, we eat fast food, mostly inside brick-and-mortar sites. In America, we eat fast food, mostly inside brick-and-mortar sites.