CALIFORNIA PRUNES & CHEESE KULCHE with DESI KACHUMBER

by Rakhee Vaswani

As a part of the 'Taste of America' Holiday Masterclass Series, Chef Rakhee Vaswani has created this delicious dish – which perfectly fuses together traditional Indian cuisine and California Prunes. These are ideal for sharing at any time of the year but taste especially flavourful during Diwali!

Prep Time: 15-20 minutes + 20 minutes resting time
Cook Time: 5 -10 minutes
Serves: 6 – 8

Ingredients:

<u>California Prunes & Cheese Kulche</u>
272 g Flour
1⁄2 tsp Salt
1 tsp Sugar
1⁄2 tsp Baking soda
61 g Curd
Milk/water – if needed

For Filling
Coriander leaves
1 Green chilli
3 Cheese cubes
5-6 California Prunes (Chopped)
1⁄4 tsp Carrom Seed
2 tbsp Onion (minced)

<u>Kachumber</u>
1 Carrot (spiralized)
1 White Radish (spiralized)
1 Cucumber (sliced & seedless)
1 Onion (sliced)
Salt – to taste

<u>Punjabi Chutney</u>
16 g Coriander
30 g Mint leaves
1 Ginger

2-3 Cloves of garlic
1 Medium onion (roughly cut)
1 tbsp Horse radish
1 tbsp Tamrind paste or raw mango
1 Lime
Salt - to taste

Here's How:

1. In a bowl add the flour & make a hole in the centre
2. Add baking soda, sugar, salt
3. Add the curd, knead a soft dough (using the milk/water). Cover the bowl with a muslin cloth
4. Combine chopped green chilies, onion, carrom seed, coriander, grated cheese & California Prunes - Keep aside
5. Take out small balls from the dough and stuff them with this cheese mixture. Roll the balls in the round shapes, that of a chapati
6. Take a tawa, keep it on medium flame and cook these kulchas on it from both the sides until brown in colour
7. Remove from flame and (if you want to) apply ghee/butter
8. Serve hot

For Kachumber

1. Mix all ingredients in a bowl & season with salt

For Punjabi Chutney

1. Blend all the ingredients until the required consistency is obtained

Link to Website: https://www.californiaprunes.net/recipes/cheese-kulche-with-desi-kachumber