

Chickpea & Chaat Masala Salad

For the salad

1 can of chickpeas
1 small tomato, finely chopped
1 small onion or 2 spring onions, finely chopped
a handful of fresh coriander, chopped
1 teaspoon of Chaat Masala (you can always add more to taste)
green chilli, deseeded and finely chopped, optional
Small handful of mint leaves, optional
Lemon/Lime juice, optional

For the Chaat Masala

3 tbsps roasted cumin seeds
1 tbsp coriander seeds
1 and a 1/2 tps freshly ground black pepper
1/4 tsp hing/ asafetida powder
1 and a 1/2 tps ginger powder
1 and a 1/2 tps carom/ajwain seed (use dried thyme, a little more, if you can't locate carom seeds)

4 tbsps raw mango/ amchur powder
3 tbsps powdered black salt

To make the salad :

Add all the ingredients to a bowl and mix well. Taste for seasoning. You want this to have a sour edge.

If you feel the masala is lacking, add a quarter of a teaspoon at a time. A squeeze of lime/lemon will perk things further.

To make the masala :

Dry roast the cumin, coriander and black peppercorns in an oilless pan, until the spices change colour and you get a aromatic, strong smell. Keep an eye on the pan, moving the spices all the time, or it will burn.

Set aside to cool a bit. Combine with the rest of the ingredients and blitz to a fine powder in a spice grinder. Store in an airtight container.

