

Typefaces used : Algerian & Berlin Sans FB

Concept : A famous road-side bhel puri bhandar on a rainy day used as an element of interest.

SINCE 1947

BHEL PURI

INGREDIENTS

- Besan flour chips (paapri or papdigatiya) - 1 1/2 cup
- Green chillies, finely chopped - 2 teaspoons
- Coriander leaves, chopped - 1/2 cup
- Potato, boiled and mashed - 2 cups
- Black pepper powder - 1 teaspoon
- Red Chilli powder - 1 teaspoon
- Tamarind sauce - 1 tablespoon
- Mint chutney - 1 tablespoon
- Lemon juice - 1 tablespoon
- Onions, chopped - 1 cup
- Puffed rice - 3 cups
- Salt to taste

Then, add chopped tomato, mint chutney, tamarind sauce. Mix well.
Finally, sprinkle chopped coriander leaves over bhelpuri recipe and serve immediately.

Add chopped onions, mashed potatoes, chopped green chillies and lemon juice.
Mix bhel with a spoon.

Take a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles),
black pepper, powder, chilli powder and salt.

METHOD

shashi