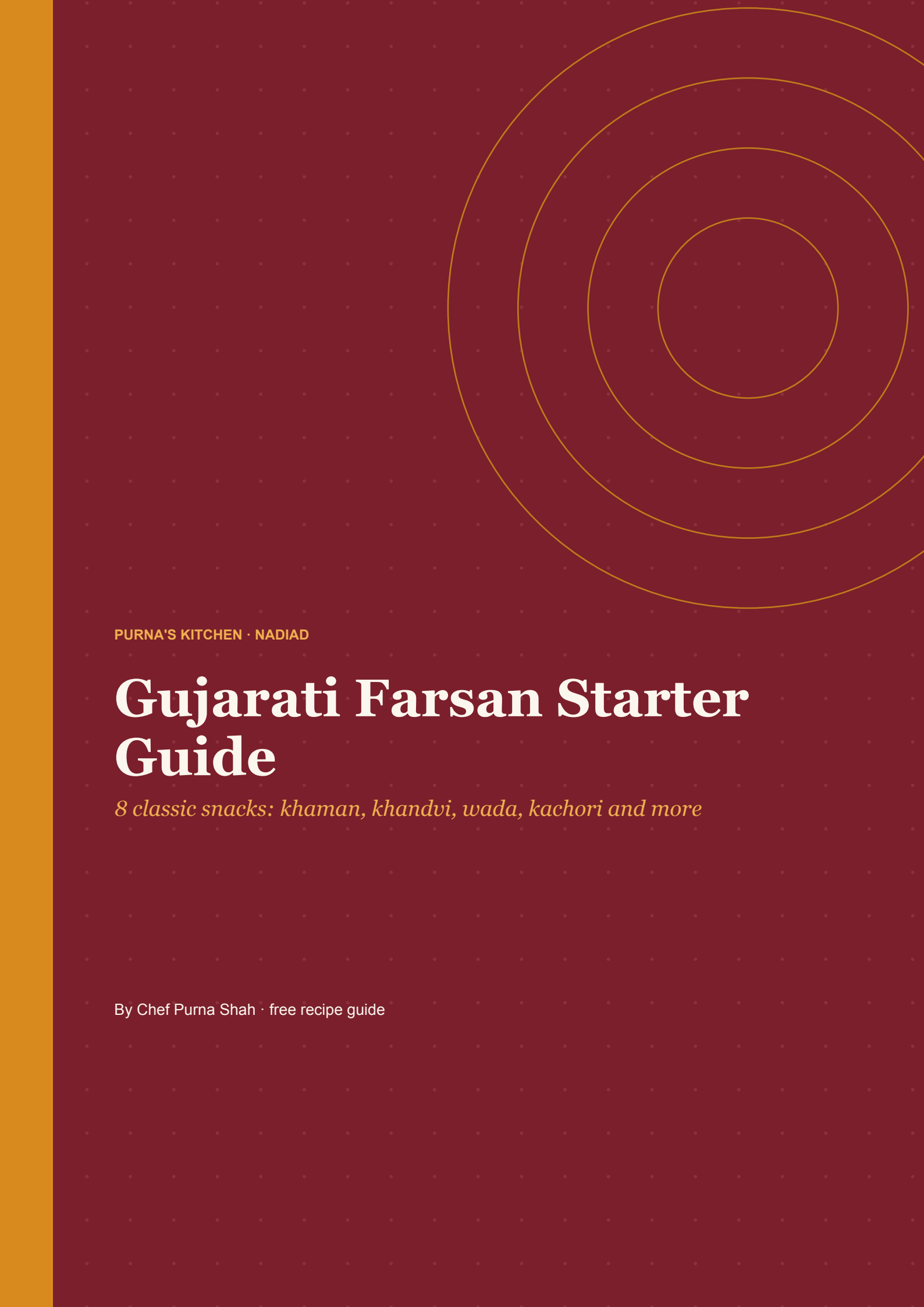




PURNA'S KITCHEN · NADIAD

Gujarati Farsan Starter Guide

8 classic snacks: khaman, khandvi, wada, kachori and more

By Chef Purna Shah · free recipe guide

Welcome

Khaman that stays soft, khandvi that rolls cleanly, wada that stays crisp. Eight Gujarati farsan recipes from Purna's Kitchen, with the techniques that make them work.

Every recipe lists exact quantities, step-by-step method and the small tips that make it work. All recipes are vegetarian; all baking is eggless. Cup and spoon measures are standard Indian kitchen measures (1 cup = 240 ml).

In this guide

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Nylon Khaman



Light, spongy, translucent Gujarati khaman with a sweet-tangy sugar syrup and a mustard tadka.

Ingredients

- 1 cup fine besan, sieved
- 1 tbsp sooji (semolina)
- 1 tbsp sugar
- 1/2 tsp citric acid (or 1 tbsp lemon juice)
- 1 tsp ginger-green chilli paste
- 1/4 tsp turmeric
- 1 tsp salt
- 3/4 cup water, approx.
- 1 tsp Eno fruit salt
- 1 tsp oil
- For tadka: 2 tbsp oil, 1 tsp mustard seeds, 2 green chillies, 8 curry leaves, 2 tbsp sugar, 1/2 cup water, 1 tbsp lemon juice
- Grated coconut and coriander to garnish

Method

1. Grease a thali or tin and set up a steamer.
2. Whisk besan, sooji, sugar, citric acid, ginger-chilli paste, turmeric, salt and water into a smooth, flowing batter. Rest 5 minutes.
3. Just before steaming add oil and Eno. Mix gently in one direction until foamy; do not over-mix.
4. Pour into the tin immediately and steam on high for 12 to 14 minutes until a knife comes out clean.
5. Cool slightly, cut into squares.
6. For tadka: heat oil, add mustard, chillies and curry leaves. Add water, sugar and lemon juice; boil until sugar dissolves. Pour over khaman and garnish.

Chef's tips

- Sieve the besan twice for an even, soft texture.
- Steam as soon as Eno goes in; the rise is lost if the batter waits.

Full recipe online: purnaskitchen.com/recipes/nylon-khaman.html

Khandvi



Khandvi is a Gujarati farsan of thin, silky rolls made from besan and curd, tempered with mustard, sesame and fresh coconut. The secret is constant stirring and spreading the batter while it is hot.

Ingredients

- 1/2 cup besan, sieved
- 1/2 cup sour curd
- 1 1/2 cups water
- 1/2 tsp turmeric
- 1/2 tsp ginger-green chilli paste
- 1/2 tsp salt
- 2 tbsp oil
- 1 tsp mustard seeds
- 1 tbsp sesame seeds
- 8 curry leaves
- Grated coconut and coriander to garnish

Method

- 1.** Whisk besan, curd, water, turmeric, ginger-chilli paste and salt until smooth.
- 2.** Cook on medium heat, stirring constantly, for 8 to 10 minutes until thick and glossy.
- 3.** Test: spread a spoonful thinly on a steel plate; if it sets in a minute and rolls cleanly, it is ready.
- 4.** Quickly spread the batter thinly on the back of greased thalis. Cool for 5 minutes.
- 5.** Cut into strips and roll up.
- 6.** Heat oil, add mustard, sesame and curry leaves; pour over. Garnish with coconut and coriander.

Chef's tips

- Constant stirring prevents lumps.
- Spread while the batter is hot; it sets quickly.

Full recipe online: purnaskitchen.com/recipes/khandvi.html

Methi Na Gota



Methi na gota are small, round fritters made from a thick besan batter with fresh fenugreek leaves, crushed coriander seeds and a pinch of soda. They are a classic Gujarati monsoon snack, eaten with hot tea, and are also made for festivals like Shitla Satam. The method works because the batter is whisked well so it turns light and airy, and because the oil is kept at moderate heat so the gota cook through to a puffy centre while the outside turns crisp and golden. Fresh methi gives the signature slightly bitter, aromatic flavour.

Ingredients

- 1 cup besan (gram flour)
- 2 tbsp rice flour or fine semolina
- 1 cup chopped fresh methi leaves
- 1 tbsp coarsely crushed coriander seeds
- 1 tsp ginger-green chilli paste
- 1/2 tsp turmeric
- 1/2 tsp red chilli powder
- 1 tbsp sugar
- 1 tbsp curd
- 1/2 tsp ajwain (carom seeds)
- 1 tsp salt, or to taste
- 2 tbsp hot oil
- 1/4 tsp baking soda or 1/2 tsp fruit salt (eno)
- About 1/2 cup water
- Oil, for deep frying

Method

1. Wash the methi, dry completely and chop finely. Discard the thick stems.
2. In a bowl, combine besan, rice flour, methi, crushed coriander, ginger-chilli paste, turmeric, chilli powder, sugar, curd, ajwain and salt.
3. Add water gradually and mix to a thick, spoon-dropping batter, like thick pancake batter. Whisk vigorously for 3 to 4 minutes until light.
4. Rest the batter for 10 minutes, then heat oil in a kadai on medium.
5. Stir 2 tbsp hot oil into the batter, then add baking soda and mix gently once.
6. Test the oil by dropping a tiny blob of batter; it should rise slowly in a few seconds.
7. Drop 1 tbsp portions of batter into the oil, without crowding the pan. Fry on medium heat, turning occasionally, for 4 to 5 minutes until deep golden and crisp.
8. Drain on paper towels and serve right away.

Chef's tips

- Whisk the batter well; the extra air makes the gota puff and stay light.
- Keep the oil at medium heat. Too hot and the outside burns while the centre stays raw; too cool and the gota soak up oil.
- Add soda just before frying, never earlier, or it loses its power.
- Dry the methi leaves completely so the batter does not turn watery.

Serve with: Serve hot with green chutney, fried green chillies and a cup of ginger tea. They also go well with sweet tamarind chutney.

Storage: Best eaten fresh. Leftovers can be kept for a day and crisped up in a hot oven or on a tawa for a few minutes.

Full recipe online: purnaskitchen.com/recipes/methi-na-gota.html

Batata Wada



Batata wada is a spiced potato fritter popular across Gujarat and Maharashtra. A fragrant mix of boiled, mashed potato with green chilli, ginger, garlic and coriander is shaped into balls, dipped into a besan batter and deep fried until crisp. It is eaten as a rainy-day snack with chutney and chai, or tucked into a pav as vada pav. The recipe works because the potato filling is seasoned boldly, and the batter is thick enough to cling and puff into a crisp, light shell.

Ingredients

- Filling: 4 medium potatoes (about 500 g), boiled and peeled
- 2 tbsp oil
- 1 tsp mustard seeds
- 1 pinch asafoetida (hing)
- 8 curry leaves
- 1 tbsp ginger-garlic-green chilli paste
- 1/2 tsp turmeric
- 1 tsp salt, or to taste
- 2 tbsp chopped coriander
- 1 tsp lemon juice
- Batter: 1 cup besan (gram flour)
- 2 tbsp rice flour
- 1/2 tsp turmeric
- 1/2 tsp red chilli powder
- 1/2 tsp salt
- 1 pinch baking soda
- About 3/4 cup water
- 1 tbsp hot oil
- Oil, for deep frying

Method

1. Mash the boiled potatoes coarsely, keeping a few small lumps.
2. Heat 2 tbsp oil in a pan and add mustard seeds, hing and curry leaves. Add the ginger-garlic-chilli paste and cook for 30 seconds.
3. Add turmeric, salt and the mashed potatoes. Mix well, cook for 2 minutes, then add coriander and lemon juice. Cool completely.
4. Shape the filling into 12 lemon-sized balls and keep covered.
5. For the batter, mix besan, rice flour, turmeric, chilli powder and salt. Add water slowly and whisk to a thick, smooth, flowing batter. Rest for 5 minutes.
6. Stir the hot oil and baking soda into the batter. Heat oil for frying on medium.
7. Dip each potato ball in the batter, coat evenly, and lower gently into the oil.
8. Fry in batches for 5 to 6 minutes, turning, until deep golden and crisp. Drain on paper towels.

Chef's tips

- Cool the potato filling fully; a warm filling makes the balls fall apart in the batter.
- The batter should coat the back of a spoon like thick cream. Too thin and the coating is patchy.
- Keep the oil on medium; high heat browns the batter before the potato warms through.
- Do not crowd the pan or the oil temperature drops and the wada turn oily.

Serve with: Serve hot with green chutney, garlic chutney, fried green chillies and masala chai, or in a pav for vada pav.

Storage: Best eaten the same day. Leftover wada can be crisped in a hot oven or air fryer for 8 to 10 minutes.

Full recipe online: purnaskitchen.com/recipes/batata-wada.html

Dal Wada



Dal wada is a crunchy fritter made from coarsely ground soaked chana dal, mixed with onion, ginger, green chilli and coriander, then deep fried. Unlike batter-coated fritters, the texture comes from the dal itself: crunchy outside, soft and grainy inside. It is a popular street snack and a staple of monsoon evenings, eaten with fried chillies, onion and chutney. The method works because the dal is ground coarsely without much water, and the mixture is shaped into flat discs so they cook through evenly.

Ingredients

- 1 cup chana dal
- 2 tbsp toor dal or moong dal, optional
- 1 medium onion, finely chopped
- 3 to 4 green chillies, chopped
- 1 tbsp finely grated ginger
- 1/4 cup chopped coriander
- 1/2 tsp ajwain or cumin seeds
- 1/2 tsp fennel seeds, coarsely crushed
- 1 pinch asafoetida (hing)
- 1 tsp salt, or to taste
- 2 tbsp finely chopped curry leaves or fresh dill, optional
- Oil, for deep frying
- Fried green chillies and sliced onion, to serve

Method

- 1.** Wash the dals and soak in water for 3 to 4 hours until swollen but still firm.
- 2.** Drain thoroughly and keep 2 tbsp of the soaked dal aside.
- 3.** Grind the rest in a mixer, using no water or only 1 to 2 tbsp, to a coarse, grainy paste.
- 4.** Transfer to a bowl and mix in the reserved whole dal, onion, green chillies, ginger, coriander, ajwain, fennel, hing and salt.
- 5.** Heat oil in a kadai on medium heat until hot. Take a lemon-sized portion of mixture, flatten it into a small disc about 1/2 inch thick.
- 6.** Slide into the oil and fry 4 to 5 wada at a time without crowding.
- 7.** Fry on medium-low heat for 6 to 8 minutes, turning, until deep golden brown and crisp.
- 8.** Drain on paper towels and serve hot with fried chillies and onion.

Chef's tips

- Grind coarsely and avoid adding water; a wet mixture makes the wada absorb oil and break up.
- Do not skip draining the dal well after soaking.
- Fry on medium-low so the centre cooks through; a high flame leaves them raw inside.
- Add salt just before shaping, as salt draws water from the mixture.

Serve with: Serve hot with green chutney, fried green chillies, sliced onion and masala chai.

Storage: Eat fresh for the best crunch. Reheat leftovers on a hot tawa or in an oven for a few minutes.

Full recipe online: purnaskitchen.com/recipes/dal-wada.html

Surti Locho



Locho is a soft, spongy Surati farsan made from a ground batter of chana dal and urad dal, steamed in a shallow plate until just set and slightly gooey. It is traditionally served warm, broken into pieces and topped with sev, onion, tomato, chaat masala and a drizzle of sesame oil, ghee or butter. It sits between a khaman and a chaat, and is popular as a Surat breakfast or evening snack. The texture works because the batter is fermented lightly and cooked in a thin layer, giving a moist, tender bite.

Ingredients

- Batter: 1/2 cup chana dal
- 1/4 cup urad dal
- 1/4 cup rice
- 1/4 cup sour curd
- 1 tsp ginger-green chilli paste
- 1/2 tsp turmeric
- 1 tsp salt, or to taste
- 1/2 tsp sugar
- 1/2 tsp fruit salt (eno)
- Topping: 2 tbsp oil or melted butter
- 1/2 cup fine sev
- 1/4 cup finely chopped onion
- 1/4 cup finely chopped tomato
- 2 tbsp chopped coriander
- 1 tsp chaat masala
- 1/2 tsp red chilli powder
- 1 tsp lemon juice
- Green chutney, optional

Method

1. Wash chana dal, urad dal and rice together and soak in water for 5 to 6 hours.
2. Drain and grind with curd and a little water to a smooth, thick, pourable batter like idli batter.
3. Cover and ferment for 6 to 8 hours or overnight in a warm place, until slightly risen.
4. Mix in the ginger-chilli paste, turmeric, salt and sugar. Add a splash of water if the batter is too thick.
5. Boil water in a steamer and grease a thali or shallow steel plate. Add fruit salt to the batter and stir gently.
6. Pour a 1 cm thick layer into the plate and steam on high for 8 to 10 minutes until set and firm to a gentle press. Repeat with remaining batter.
7. Break the steamed locho into rough pieces with a fork while still warm.
8. Drizzle with oil or butter, then top with sev, onion, tomato, coriander, chaat masala, chilli powder and lemon juice. Serve immediately.

Chef's tips

- Keep the layer thin so it cooks evenly and stays soft.
- Use fresh chutney and chopped onion only at serving time so the sev stays crunchy.
- Do not overcook; locho should be moist, not dry or rubbery.
- A slightly sour batter gives better flavour, so use sour curd and ferment well.

Serve with: Serve warm in a plate with chutney, extra sev and masala chai or buttermilk.

Storage: Best eaten fresh. Steamed locho can be kept 1 day in the fridge; re-steam briefly and add toppings just before serving.

Full recipe online: purnaskitchen.com/recipes/surti-locho.html

Leelva Ni Kachori



Leelva ni kachori is a winter speciality made with fresh green tuvar, called leelva or lilva, which is in season for only a few months. The tender green seeds are lightly crushed and cooked with ginger, green chilli, coriander, coconut and sugar into a juicy filling, then sealed in a soft dough and deep fried until crisp. Popular in Surat and across Gujarat, it is served at weddings, festivals and tea time. The recipe works because the filling is moist but not wet, and the dough is rested so it fries up into a crisp, blistered shell.

Ingredients

- Dough: 1 1/2 cups maida (refined flour)
- 1/4 cup fine semolina (rava)
- 3 tbsp hot oil or ghee
- 1/2 tsp salt
- Water, to knead
- Filling: 1 1/2 cups fresh leelva (green tuvar seeds)
- 2 tbsp oil
- 1 tsp cumin seeds
- 1 pinch asafoetida (hing)
- 1 tbsp ginger-green chilli paste
- 1/2 tsp turmeric
- 1 tsp coriander-cumin powder
- 2 tbsp grated coconut
- 2 tbsp chopped coriander
- 1 tbsp sugar
- 1 tsp lemon juice
- 1 tsp salt, or to taste
- Oil, for deep frying

Method

1. Mix maida, rava, salt and hot oil until crumbly like breadcrumbs. Add water gradually and knead a firm dough. Cover and rest for 30 minutes.
2. Coarsely grind the leelva in a mixer with 1 to 2 tbsp water, pulsing so the seeds stay a little chunky.
3. Heat 2 tbsp oil in a pan. Add cumin and hing, then the ginger-chilli paste.
4. Add the ground leelva, turmeric, coriander-cumin powder, salt and sugar. Cook on medium-low for 6 to 8 minutes, stirring, until the mixture is dry and leaves the sides.
5. Mix in coconut, coriander and lemon juice. Cool the filling completely and divide into 12 portions.
6. Divide the dough into 12 balls, roll each to a 3 inch round, place a portion of filling in the centre, gather the edges and seal. Gently flatten.
7. Heat oil on low to medium. Fry the kachori a few at a time for 10 to 12 minutes, turning occasionally, until pale golden and crisp.
8. Drain on paper towels and cool slightly before serving.

Chef's tips

- Cool the filling completely or the dough softens and tears while sealing.
- Fry on low to medium heat so the kachori cook through; high heat browns them too soon.
- Use hot oil in the dough (moyan) for a flaky, crisp shell.
- Seal edges tightly, pressing out air, to stop kachori bursting in the oil.

Serve with: Serve hot with green chutney, tamarind chutney or a cup of chai; in Surat they are often eaten with undhiyu.

Storage: Best eaten the same day. Cooled kachori can be kept in an airtight box for 2 days and warmed in an oven for a few minutes to crisp.

Full recipe online: purnaskitchen.com/recipes/leelva-ni-kachori.html

Moong Na Ghughra



Ghughra are half-moon pastries, like a Gujarati cousin of the samosa, with a crisp, flaky shell and a spicy-sweet filling. This version uses whole green moong, lightly cooked and mashed with coconut, ginger, chilli and sugar. They are made for Diwali, weddings and festivals, and are popular with tea. The recipe works because the dough has enough oil to turn flaky, the filling is cooked dry, and the edges are sealed tightly and crimped, so the ghughra stay crisp and hold their shape in the oil.

Ingredients

- Dough: 2 cups maida (refined flour)
- 1/4 cup fine semolina (rava)
- 1/4 cup hot oil or ghee
- 1/2 tsp salt
- 1/2 tsp ajwain
- Water, to knead
- Filling: 1 cup whole green moong, soaked for 6 hours
- 2 tbsp oil
- 1 tsp cumin seeds
- 1 pinch asafoetida (hing)
- 1 tbsp ginger-green chilli paste
- 1/2 tsp turmeric
- 1 tsp coriander-cumin powder
- 1/2 tsp garam masala
- 1/4 cup grated coconut
- 2 tbsp chopped coriander
- 1 tbsp sugar
- 1 tbsp lemon juice
- 1 tsp salt, or to taste
- Oil, for deep frying
- Flour paste (maida with water), to seal

Method

1. Mix maida, rava, salt, ajwain and hot oil until crumbly. Add water gradually and knead a stiff dough. Cover and rest for 30 minutes.
2. Drain the soaked moong and steam or pressure cook with a little salt for 1 whistle until soft but whole. Drain and mash coarsely.
3. Heat 2 tbsp oil, add cumin and hing, then the ginger-chilli paste. Add the mashed moong, turmeric, coriander-cumin powder, garam masala, sugar and salt.
4. Cook on medium-low for 5 to 6 minutes until the mixture is dry. Add coconut, coriander and lemon juice. Cool fully.
5. Divide the dough into 14 balls and roll each into a 4 inch round. Place a spoonful of filling in the centre.
6. Brush the edge with flour paste, fold to make a half-moon and press firmly. Crimp the edge with a fork or twisted pleats.
7. Heat oil on low to medium. Fry the ghughra in small batches for 8 to 10 minutes, turning, until pale golden and crisp.
8. Drain, cool and serve.

Chef's tips

- Cook the filling dry; wet filling causes bursting and soft ghughra.
- Seal the edges carefully and press out air before frying.
- Fry on low to medium heat so the pastry cooks through and turns crisp, not just brown.
- Cool the filling completely before filling the dough, or the shell softens.

Serve with: Serve with green chutney, tamarind chutney or tomato ketchup, along with hot tea or coffee.

Storage: Keep cooled ghughra in an airtight container for up to 5 days. Warm in an oven for a few minutes to refresh the crispness.

Full recipe online: purnaskitchen.com/recipes/moong-na-ghughra.html

Learn it hands-on

Want to cook these dishes with Chef Purna? Join the Gujarati Farsan Class at Purna's Kitchen in Nadiad. Call or WhatsApp to check batch dates, fees and seats.

Phone / WhatsApp: +91 90339 11817

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Website: purnaskitchen.com/classes/ghajarati-farsan-class-nadiad.html

YouTube: youtube.com/@purnashah8829 Instagram: [@purnaskitchen_](https://instagram.com/purnaskitchen_)

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