

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

FUSTINI'S[®]

**Pan Puri with Mint Cilantro
Sauce**

Ingredients

- 1 pound whole wheat flour
- 8 ounces Semolina flour
- 1 tablespoon fresh lemon juice
- splash [Fustini's Sicilian Lemon balsamic](#)
- water as needed
- salt
- all-purpose flour as needed

Filling

- 1/2 cup garbanzo beans, finely chopped
- 2 large Yukon Gold potatoes, cooked to just fork tender and finely chopped
- 1 tablespoon fresh cilantro, chopped
- 1 tablespoon tamarind
- 1 tablespoon [Fustini's Tunisian Harissa olive oil](#)
- 1/4 teaspoon red chili powder
- 1/4 teaspoon ground cumin
- salt and sugar to taste

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- 1 jalapeno, seeded
 - 1 bunch mint
 - 1/2 bunch cilantro
 - 1 teaspoon grated ginger
 - 1/4 cup brown sugar
 - 1/2 teaspoon red chili powder
 - 1 tablespoon [Fustini's Mango balsamic](#)
 - 1-2 cups water
 - salt

Directions

Step 1.

Prepare a deep fryer for 350-degree frying. Whisk together whole wheat and semolina flours. Add lemon juice and Fustinis Sicilian Lemon Balsamic Vinegar and mix. Add enough water to form a dough. Season with a little salt and pour onto a work surface dusted with flour. Knead dough until smooth - 5 minutes. Wrap in plastic wrap and let rest for 30 minutes. Roll out to 1/4 inch and cut out 1 1/2 inch circles. Fry in hot oil until puffed and golden brown.

Cut a small hole in the top of each Pani Puri and stuff with some of the filling. Serve with Mint Cilantro Dipping Sauce.

Step 2. Filling

Mix all ingredients together and season with salt and sugar.

Step 3. Mint Cilantro Dipping Sauce

Place all ingredients into a blender with enough water to cover. Process until smooth. Press through a fine-mesh strainer and season with salt.