

SIEMENS

## Stuffed Kulchas



Eggless

Yield  
**5-6 pcs**

Type  
**Savory**

Function  
**Top & Bottom  
Heat**

Temperature  
**250 degrees  
Celsius**

Time  
**5 - 6  
min**

Tray Level  
**Oven base  
(No Tray)**

### Ingredients

- Whole Wheat Flour - 250 grams
- Refined Flour - 250 grams
- Salt - 2 tsp
- Ghee - 2 tsp
- Yeast - 1 tsp
- Sugar - 1 tsp
- Curd - 2 tbsp
- Mashed Potatoes - 3-4
- Red Chilly Powder - ½ tsp
- Turmeric - ½ tsp
- Chaat Masala - ½ tsp
- Green Chili (Finely Chopped) - 1
- Warm Water - 120 ml
- Finely Chopped Coriander - for Garnish
- Butter for applying after Baking

### Procedure

1. Add yeast, sugar to warm water, and let it activate for 5 to 10 minutes.
2. Mix salt to the Whole wheat flour & Refined Flour, add the yeast mix and curd to it and knead till it forms a soft smooth dough.
3. Let the dough rest in an oiled bowl with Plastic wrap and put it for Fermentation in the 'Dough Proving' Function in the Combi Steam Oven for 15 min at 40°C.
4. Make a masala mix by combining Mashed potatoes, green chili and all the spices.
5. Divide the dough into eight individual equal portions, fill each portion with the masala mix, pinch, and seal any open gaps.
6. Roll these out using a rolling pin and add the coriander on the flattened Kulchas.

7. Preheat the Oven for 3 - 5 mins.
8. Place the parathas at the Base of the Oven directly (No Tray)
9. Cook for 5 - 8 Min and Flip, Cook again for 5 mins.
10. Apply butter or ghee before serving.