

Chapshoro: *Chap means meat, gunsho means onions and shoro means bread.*

It is a delicacy found in the Hunza Valley in Gilgit, Baltistan, which is situated in the northern mountainous region of Pakistan. You may consider it as the pizza of the north. This dish consists of bread filled with a mixture of minced meat, spices and herbs. Hunza Valley is rich with fruits and integrates them in their dishes. With the abundance of fruits, valley locals traditionally cook chapshoro with walnut or apricot oil. However, you may use oil which is easily available to you.

This recipe is in two parts. First we have to make bread dough and then the chicken filling.

Ingredients for dough: Plain flour or whole wheat flour of your choice.

- 500 grams plain flour
- 2x tbsp. oil
- 1x egg

Method:

- Mix all the ingredients well
- Add the water for Knead the dough
- Let it rest for at least 15 minutes.

Ingredients for chicken filling:

- 500 grams minced chicken
- 500 grams finely chopped onions
- 2 teaspoon black pepper
- 2 x tea spoon red chili flakes
- 1 x teaspoon finely chopped green chilies
- 1 x teaspoon crushed roasted cumin seeds
- 1 x teaspoon crushed roasted coriander seeds
- 1 x teaspoon garlic paste
- 1 x teaspoon ginger paste

Method:

- Mix all these ingredients with the minced chicken. Marinate for at least for 15 minutes.
- Make small balls of flour dough
- Take one small dough ball and roll it with a rolling pin to make a 6inch round bread.
- Make two of same size
- Fill the filling on one round bread and spread it on center and leave the edges for folding
- Cover it with the second round bread and turn the edges like pie style to seal it
- Now heat the tawa or relatively heavy based pan
- Put the bread on preheated tawa. First, low to medium flame.
- We need to cook the filled bread with raw meat for 8 to 10 minutes on low to medium heated pan/tawa while the bread is covered with a lid. Do check the bread sides occasionally and change the sides to ensure consistent heating/cooking.
- Add oil of your choice and shallow fry on both sides until golden colour. You may add oil to your liking. Some people prefer to eat without any oil frying. In that case, make sure that both sides of bread are well cooked.
- Serve with raita or tamarind sauce. You can opt to serve with a dip of your choice.

