

## **Recipe**

### **Chakli**

**By**

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## Ingredients

Rice flour - 4 cups  
Urad dal - 1/4 cup  
Moong dal - 1/4 cup  
Sesame seeds - 2 tsps  
Ajwain/Tymol seeds (Vaamu) - 2 tsps  
Salt - as required  
Baking Soda - a pinch  
Butter - 2 tsp  
Grated coconut - 1 tsp  
Red chili powder - 1 tsp (optional)  
Oil - for deep frying

## Preparation

Pressure cook moong dal and urad dal together in a cooker. Let it cool. In a bowl take rice flour and add sesame seeds, salt, baking soda, ajwain, grated coconut, chili powder, butter and pressure cooked lentils and mix well. Add enough water to make a thick dough. If plenty of water is added the muruku will absorb oil while frying, so see that u don't add more water. Now, heat oil in a deep frying pan. When the oil is hot, put the dough in the muruku mould and press the mould to release the desired shape and drop them carefully in the oil. Fry until golden brown. Remove and drain them on a kitchen towel. Cool and store in an air tight container.

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**