

Recipe
Chekkalu

By

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Ingredients

Rice flour-4 cups
Bengal gram(Senaga Pappu) -1/2 cup
Salt-acc to taste
Butter-1/2 stick
Ginger-small piece
Green chili-3-4
Baking Soda – ½ tsp
Water -sufficient(2-3 cups)approximately
Oil for deep frying

Preparation

Soak bengal gram in water for 3-4 hrs. Drain and keep aside. Grind ginger and green chili into a coarse paste. Melt the butter. In a mixing bowl, combine the rice flour, bengal gram, salt, butter, ginger and green chili paste, and baking soda into soft dough (not too soft or too hard) adding enough water. Make the dough into small balls. On a plastic cover flatten each ball with your palm. Heat oil in a deep frying pan and fry them till golden brown. Remove and drain on paper towels. Let them cool. Store them in an airtight container.

** It stays fresh for more than a month.

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Hare Rama Hare Rama Rama Rama Hare Hare**