

Recipe
Chekodilu

By

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Ingredients

All purpose flour (maida) - 2 cups
Salt - as required
Baking Soda - a pinch
Ajwain / Vaamu - 1 tsp
Sesame Seeds - 1 tsp
Ghee / Dalda - 50 gms or 1/2 cup
Ginger - 1/2 inch piece
Green chilies - 4
Oil - for frying

Preparation

Sieve Maida. Add salt, soda, ajwain, sesame seeds, melted ghee or dalda to the maida. Combine all the ingredients together. Grind green chilies and ginger to a fine paste without adding water. Add this paste to the maida and mix. Add sufficient warm water to the above mixture and make a dough. Take small amount of dough and shape it into a small ring as shown in the above picture. Repeat the process for the remaining dough. Allow these maida rings to rest for 1/2 hr on a greased surface. Later heat oil in a deep frying pan and fry until crisp.

Note: Instead of green chilies and ginger you may add red chili powder. Green chilies and ginger gives nice flavor and color to these chekodis so, I have added them. Instead of ajwain you may add cumin seeds.

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Hare Rama Hare Rama Rama Rama Hare Hare**