

Recipe

HARIYALI SEV

By

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Ingredients

Palak leaves – 100 gm
Refined flour – ½ Cup
Bengal gram flour – 1/4th Cup
Wheat flour – 1 Cup
Ajwain – 1 Tsp
Garam masala – 1 Tsp
Ginger - A small piece
Green chilli paste – 1 Tsp
Salt – to taste
Oil – For Frying

Preparation

1. Wash the spinach leaves and make a fine paste out of them.
2. Mix, Bengal gram flour, maida, garam masala, ajwain, salt, chilli paste, ginger paste in the wheat flour.
3. Now add, the spinach paste to it, and knead a firm dough, using water.
4. Now, using a sev/ noodle mould, make the sev.
5. Heat oil in a pan and deep fry the sev till crisp enough.

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Hare Rama Hare Rama Rama Rama Hare Hare**