

Recipe

Chakli

By

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Ingredients

- Rice flour - 1 cup
- Urad Dal - 2 tsps
- Cumin seed - ¼ tsp
- Til/Sesame seed - ¼ tsp
- Salt - ½ tsp
- Butter - 1 tbsp, melted
- Water - as required
- Oil - for deep frying

Preparation

1. Dry roast the urad dal until golden brown and let them cool completely.
2. Grind them to a very fine powder.
3. Mix rice flour, urad dal flour, salt, butter, cumin seeds and sesame seeds in a large bowl.
4. Add water little by little and mix into a soft dough.
5. Heat oil for deep frying.
6. Fill the murukku press with the dough.
7. Pipe the murukku onto a jalli karandi or a wide spatula.
8. Flip the murukku into the oil gently using the spatula.
9. Cook both the sides till golden brown.
10. Remove the murukku from the oil onto a paper towel.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**