

Recipe

Murukku

By

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Ingredients

- Rice Flour - 2 cups
- Besan flour - ½ cup
- Fried gram flour - ½ cup
- Sago (sabudana) - ½ cup
- Salt - as required
- Buttermilk - 50 gms
- Chilli powder - ½ tsp

Preparation

1. Soak Sago (sabudana) in Butter milk for 3 hrs.
2. Mix all the three flours together in a vessel.
3. Heat 50 gms of oil, and mix it to the flour along with salt and chili powder.
4. Then add the soaked sago slowly into the mixture and knead to a chapati dough consistency.
5. Heat oil on high flame for deep frying.
6. In the muruku achu, add the dough.
7. When the oil becomes hot, press down with a muruku achu directly as murukus.
8. Cook it on medium flame to ensure that it does burn.
9. Cook it from every side till crisp.

Serves

3-4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**