

## Recipe

### Palakayalu

## By

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## Ingredients

- Plain rice flour - 2 cups
- Sugar - 1 ½ tsp
- Salt - as required
- Oil - 1 tbsp
- Water - 2 cups
- Carom seeds - (ajwain, omamu,) 1 tbsp
- Oil for deep frying

## Preparation

1. Boil water and add salt, sugar and 1 tbsp of oil.
2. Add the rice flour to it stirring continuously till it forms a thick mixture.
3. Turn off the heat. Cover and keep aside to cool.
4. Once it is cool add the Carom seeds and mix the dough well kneading for 2-3 minutes to form smooth dough.
5. Make small balls and roll those into approximately 2 inches longitudinal shape.
6. Do the same for the whole batter.
7. Heat oil in a deep frying pan.
8. Drop the palakayalu (about 20 or so depending on the size of the vessel) gently into the hot oil and keep flipping them over till they are golden brown and crisp.
9. Drain onto an absorbent paper.
10. When it cools, store the fried palakayalu in airtight containers.

## Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**