

## Recipe

### Thattai

## By

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## Ingredients

- Rice flour - 2 cups
- Quinoa flour - ½ cups
- Gram flour - ¼ cup
- Split roasted gram - 1 cup
- Channadal - 2 tbsp
- Butter - 2 tsp
- Asafetida powder - ½ tsp
- Cumin seeds - ½ tsp
- Fennel seeds - ½ tsp
- Peppercorns - 1 tsp
- Dry red chilies - 2
- Few curry leaves
- Few raw peanuts
- Salt - as required
- Oil - for deep frying

## Preparation

1. Soak the channadal, raw peanuts in hot water for half an hour.
2. Grind the split roasted gram along with dry red chilies, cumin seeds, fennel seeds, peppercorns, curry leaves as fine powder.
3. Mix this grounded powder, rice flour, quinoa flour, gram flour, butter, asafetida, powder, salt, soaked channadal & peanuts in a large vessel and knead soft dough by adding water little by little to it.
4. Heat oil for deep frying, take golf ball sized dough, line two greased baking sheet or zip lock bags in a poori press, arrange the dough and give a gentle press to flatten the dough.
5. Drop this flattened puris to the oil, deep fry until both the sides turns golden brown, repeat the same process until the dough get finished.
6. Let them cool and store in an air tight container.

## Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare