

Recipe

Khakhara

By

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Ingredients

- Whole wheat flour - 1 ½ cup
- kasuri methi (dried fenugreek leaves) - 3 tbsp
- Caraway seeds (ajwain/ omam) - ½ tsp
- Black sesame seeds - 1 tsp
- Chili powder - 1 tsp
- Cumin powder - ½
- Salt – as required

Preparation

1. Mix all the ingredients and enough water into softish but elastic dough similar to dough for making chapatti.
2. Pinch off a ball from the dough of the size of a small lemon/ lime and roll out into a circle as thin as possible. If necessary, dust lightly with whole wheat flour while rolling out the dough to prevent it from sticking.
3. Heat a cast iron griddle.
4. Put the rolled out dough on it and cook, over low to medium heat on both sides till faint brown spots start appearing.
5. Now take a thick kitchen towel, fold it and roll it up into a size that fits your palm.
6. Holding the rolled up towel press down on the cooked dough circle, a little at a time till every part of the circle has been pressed down.
7. This ensures that it cooks and crisps out evenly.
8. Now turn the khakhra over and repeat with the other side.
9. The khakhra would now have a light brown color on both sides and would have become crisp.
10. If you would like, the khakhra can be brushed with butter or ghee at this point.
11. Cool on a cookie rack. Finish the rest of the dough in the same way.
12. When cool, store in an airtight container.
13. This recipe makes about 12 khakhras.
14. Khakhras can be eaten plain, or served with a variety of dips or salsas, sweet and sour chutneys or even curries.

Serves

4 Persons

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