

Karasevai

Ingredients

Besan - 2 ½ cups
Rice flour - 1 cup
Ghee - 1 tbsp
Soda - 2 pinches
Oil - to deep fry
Salt

Grind fine with water:

Red chillies - 6
Pepper - 1 tsp
Garlic - 7, 8 flakes (optional)



Preparation

- Sieve both flours together.
- In a big plate cream ghee & soda very well till the paste looks white.
- To this add flours & salt.
- Strain the chilli paste & add, mixing everything well.
- Add enough water to get a soft dough.
- Heat oil & keep the ' karasev jalli karandi' (a special holed ladle used for this) above the oil.
- Rub the dough on it so that long strands will fall into the oil.
- Fry well & remove to a kitchen tissue.
- Wash the " jalli karandi" (ladle) with water every time after use, so that the rubbing will be easy.

Didn't turn out as expected?

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