

Masala Krispies

Ingredients

Raw groundnuts - ¼ cup
Maida - 1 cup
Besan - ¼ cup
Red chilli powder - 1 tsp
Jeera - ½ tsp
Butter - ¼ cup (malai or top of milk can be substituted)
Salt, haldi



Preparation

- Soak groundnuts for 2 hrs & grind to a fine paste in th mixi.
- Sieve maida & besan together.
- Knead all ingredients together to a dough.
- Because groundnut is ground into a paste, extra water may not be necessary.
- Make balls & roll like chappathis.
- Cut into desired shapes & drop in hot oil.
- In 1 mte, lower the flame & fry on a low fire .
- Bubbles should subside, only then they will be crisp.
- Cool, store airtight.

Didn't turn out as expected?

Need more help?

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