

Matri

Ingredients

Maida	- 1 ½ cups
Salt	- 1 tsp
Haldi	- ½ tsp
Hing	- ½ tsp
Onion seeds (kalonji)	- ½ tsp
Kasuri methi leaves	- ½ tsp (crush with hand)



Preparation

- Sieve maida, add all dry ingredients.
- Add water gradually & knead to chappathi dough consistency.
- Make small balls & roll thin.
- Cut into 2 " squares.
- Mark slits in the centre, pinch edges together & deep fry in hot oil.
- Onion seeds & kasuri methi give it a characteristic, nice flavour.

Didn't turn out as expected?

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