

Papad

Written by W.J.Pais

papadums are an important part of [South Asian cuisine](#) , recipes vary from region to region and family to family. They are typically made from flour or paste derived from either [lentil](#)

,
[chickpea](#)

,
[black gram \(urid flour\)](#)

,
[rice](#)

, or
[potato](#)

In [Kerala](#) , [Guruvayoor Pappadam](#) is very popular. it is an ingredient part of Kerala Sadhya. In Kerala, people from [Pandaaram](#) caste prepare Pappadam. There is a popular song related to pappadam: Pappadangal... Pappadangale Ningal Pandaara Srishtikal allo? Ningalillengil Nishchayam Shoonyamee Onam

In North India, the lentil variety is more popular and is usually called 'papad'.

[Salt](#) and [peanut oil](#) are added to make a [dough](#) , which can be flavored with seasonings such as [chili](#) , [cumin](#) , [garlic](#) or [black](#)

[pepper](#)

Sometimes

[baking soda](#)

or

[Slaked Lime](#)

is also added. The dough is shaped into a thin, round

[flatbread](#)

and then dried (traditionally in the sun), and can be cooked by

[deep frying](#)

, roasting over an open

[flame](#)

, toasting, or

[microwaving](#)

, depending on the desired texture.

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In most curry houses in the [United Kingdom](#) and [Australia](#) , they are served as a [starter](#) alongside various dips and usually mango [chutney](#)

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Bureau of Indian Standards reference for Papadum (Pappad / Appalam)- IS 2639 : 1984 (Specification for Papad) amended in 1999 & reaffirmed in 2010.

Source Wikipedia