

Gramflour Chips

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Flour, All Purpose	Maida
1	Teacup	Flour, Gram /Chana Ata	
2	Tablespoon	Rava/Soji/"Semolina"	Finet,soji
4	Tablespoon	Cooking Oil	
1, 1/4	Teaspoon	Salt	
1	Teaspoon	Chilly Powder, Red	
1/4	Teaspoon	Ajwain, Vovom	
1	Pinch	Asafetida (Hing)	
	As Required	Water	
	As Required	Cooking Oil	To fry

Method.

1. Mix flour, semolina (sooji), gram flour (besan), salt, ajwain seeds, asafetida, chili powder, and oil, together.
2. Add water as needed to make firm but smooth dough. Cover with damp cloth and set aside at least for ten minutes.
3. Knead the dough for another minute and divide into four equal parts.
4. Take each part of the dough and make a flat ball shape.
5. Roll them thin into about 9-inch chapattis. Prick them with a fork all over the rolled dough, so the snack does not puff when frying.
6. Cut each of the rolled dough into about half inch wide and 3 inch long pieces. Note: you can cut them in your desire shape.

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7. Heat the oil in a frying pan on medium heat.
8. The frying pan should have at least 1 inch of oil. To check if the oil is ready, just put a small piece of dough in the oil. The dough should make the oil sizzle and come up slowly.
9. Make sure to place just enough chips so you can turn them over easily when frying. Fry them until both sides are light golden-brown.
10. After besan chips come to room temperature they should become crisp.

Tips:

1. Besan Chips can be stored for one month in airtight containers.
2. If the Besan chips are cooked on high heat, they will be soft.

Suggestions:

- * Try replacing ajwain seed with dry fenugreek leaves.