

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Assemble all the ingredients.

Sift flour in a big bowl/plate. Add carrom seeds.----Mix in salt.

Pour warm oil in the center, gradually work on the flour till mixture is crumbly.

Use fingertips to rub oil evenly into flour.

To check if the dough has sufficient oil, take some mixture in your fist, squeeze it tight. If it binds well and forms a shape then the dough is ready to work on. But if the dough crumbles and falls off your fingers than it needs more oil.

Spoon by spoon add enough water to form a soft and pliable dough. Mathri dough is ready. Cover and let it sit for 20 minutes.

Heat oil in a kadai. Make a small ball out of the dough and..

Flatten it. You can even use a rolling pin to form a small disc shaped mathri.

Poke mathri with a fork - this way it will not puff up during frying and will turn out crispy.

Add mathri to the hot oil. Maintain the oil temperature and make sure the oil is medium hot and not smoky.

Mathris should float and cook in oil until crisp and golden brown in color.

Remove from oil and set it on a paper napkin to drain off excess oil.

Fried mathris are ready.

Allow them to cool down completely. Store them in airtight container and good for 2-3 weeks.

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