

Maida Dumplings

Written by Bhavesh Zaveri



Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Flour, Maida - (American Plain)	Knead and rest
	As Required	Salt	To taste
	As Required	Ghee	To apply

Method

Knead 2 tea cups of Maida, with a little water, and salt. Keep aside for ten for fifteen minutes covered with a moist cloth.

Roll out into a thin chapatti, and apply ghee over it, and sprinkle a little dry flour on the top,

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and now roll the chapatti and knead it into a round ball.

Make of this dough small balls with a slight depression in the center and steam these balls in a pressure cooker or a Thonder. These can be added to soups or eaten with meat or fish curries.