

### Ingredients

Quantity	Measure	Ingredients	Description
1500	Grammes	Rice, Boiled (ukda chawal)	ukda chawal
500	Grammes	Rice, Raw	
	As Required	Salt	to taste

### Method

Clean and wash the two types of rice. Soak each in a separate vessel overnight, or atleast for 4 hours.

Remove from the water, and grind the rice together and form a sufficiently dry dough. Keep the dough in a vessel on the fire and stir the same till all moisture is gone, and it looks like a thick dough.

Keep down to cool and divide the dough into 12 equal parts and form balls. Place a clean cloth on kitchen table, an press the ball to form a thick bhakar. (a chapatti).

The muffins as they are called, should be sufficiently thin. Place them on a hot tawa, and roast them for two minutes on each side. Roast well, for form 12 muffins.