

Ingredients

Quantity	Measure	Ingredients	Description
1	Nos	Eggs beaten	To brush on surface.
225	Grammes	Flour, Wheat - (Atta)	Making dough
1	Teaspoon	Lime Juice	Making dough
170	Grammes	Margarine	for making dough
0.5	Teaspoon	Salt	Making dough
1	Teacup	Water	Ice cold for dough

Method

1. Make a soft dough using salt, flour, lime juice , ice water, and a little margarine.
2. Keep the dough covered with a wet cloth for fifteen minutes
3. Roll the dough into a rectangle, and spread the margarine on three fourth of the dough.
4. Fold into 3 foldings, - the empty portion first.
5. Keep in the refrigerator for 15 minutes.
6. Repeat the process three times, but without margarine.
7. Roll and cut as desired.
8. Brush the pastry with egg, beaten with a little water.
9. Place filling in the center and fold. Brush the top with egg.
10. Bake on a tray sprinkled with water.

Cheese Straws:

Brush the pastry with egg, sprinkle grated cheese, that has been mixed with a little flour and chilly powder to taste. Roll out lightly, repeat the process, and cut into strips, and twist, and bake in a try sprinkled with water.

Khara Biscuits:

Pastry should be thicker, brush with egg - cut into squares and bake on a wet tray.

Palmers

Brush the pastry with egg, Sprinkle sugar, roll lightly. Repeat the process on the other side as well. Fold the pastry towards the center press the two sides cut into half inch sections and bake in a wet tray.