

Ingredients

Quantity:	Measure:	Ingredients:	Description:
250	Grams	Flour, Urid Dhal,	
100	Grams	Flour, Wheat - (Atta)	
4	Tablespoon	Coriander/Dhania	
4	Tablespoon	Cooking Oil	
1/2	Tablespoon	Lemon Juice	
150	Grams	Fenugreek Leaves- Kasoori Methi	
1	Teaspoon	Pepper Powder	
1	Tablespoon	Soda bi-carbonate	
2	Tablespoon	Sugar, White	
	As Required	Salt	
1/2	Teaspoon	Turmeric Powder	
2	Teaspoon	Chilly Powder, Red	
1/4	Teacup	Milk	
3	Tablespoon	Chilly Paste (green)	
1/4	Teacup	Coriander Leaves (Kothmeethi) Chopped	
	As Required	Cooking Oil	for frying

Method

1. Sift split black gram (urad dal) flour and wheat flour (gehun).
2. In a pot take both the flours, add salt turmeric powder (haldi), soda, red chili powder and

4 tablespoon oil and knead the flour with milk.

3. Wash and chop fenugreek leaves and cilantro (dhania) leaves.

4. Mix them with lemon juice, coriander seeds (dhania), pepper powder, sugar and green chili paste.

5. Mix with the dough and add a little water and knead the dough to form a batter.

6. Leave for ½ hour.

7. In a frying pan take oil and heat.

8. Add a little warm oil in the dough and mix.

9. When the fumes come out of the oil make balls and fry in oil.

For information on how to make the urid dhal flour, read, Food Information/Kitchen Tips/Urid Dhal Powser - how to make it.