

Ingredients

Quantity	Measure	Ingredients
1	Teaspoon	Aniseed (Suwa, Shopa)
	Teacup	Flour, Maida - (American Pillsbury)
3	Tablespoon	Ghee
Half	Teacup	Milk
Half	Tablespoon	Salt
1	Teaspoon	Yeast - fresh

Method

Add the milk to the yeast and keep aside for 20 minutes.

Sieve the flour with the salt in a bowl and add the aniseed powder. Pour the yeast mixture on top and knead well.

Add a little water if needed to make a soft dough. Cover and leave it in a warm place for 1 hour. Knead it again.

Divide the dough into equal parts. Shape them into balls and roll out into rounds about 5" to 6" in diameter. Keep aside for 10 minutes.

Now cook on a thawa (griddle) with Ghee clarified butter) until light brown.

Serve hot. with Chicken or mutton.