

## **Jammu & Kashmir**

### **Kulche:**



### **Recipie of Kulche:**

#### **Ingridients:**

Maida flour 2 cups,

Salt 1ts,

Sugar 1tbsp,

baking powder 1ts,

baking soda 1ts,

curd 2 tbsp,

oil 2 tbsp,

water- 1/2cup

#### **Kneading dough**

1. Mix the maida or all-purpose flour, salt, sugar, baking powder and baking soda in a bowl. Make a well in the center.
2. Add the curd, oil and water.
3. begin to mix the flour with the liquids first and then start to knead.
4. make a smooth and soft dough.
5. in the same bowl or pan, cover the dough with a wet kitchen napkin. You can also lightly brush some water on the dough and cover the pan with a lid.
6. Let the dough leaven for 2 hours.

7. Lightly knead the leavened dough again.

### **Making kulcha**

8. Make small balls of the dough. Sprinkle some nigella seeds on the ball. With the rolling pin flatten the dough and roll each into a small-sized kulcha on a lightly dusted rolling board.

9. heat a griddle or a tava. The tava has to be very hot. Place the kulcha on the tava.

10. Cook one side partly till it is  $\frac{1}{4}$  cooked.

11. Flip and cook the other side till it is  $\frac{1}{2}$  cooked. Apply ghee or oil on both sides of kulcha whilst cooking.

12. Cook them till it gets golden spots and is evenly cooked. Make all kulchas this way.