



## Non Fried Chakli ( ES )

Serving: 1

Veg

### *Ingredients*

- - $\frac{1}{2}$  cup besan (bengal gram flour)
- -2 tbsp Rava
- -1 tsp sesame seeds (til)
- - $\frac{1}{2}$  tsp chilli powder
- -Pinch asafoetida (hing)
- - $\frac{1}{4}$  tsp turmeric powder (haldi)
- -1 tsp hot oil
- -1 tsp curds (dahi)
- -salt to taste

### *Preparation Method*

- 1. Combine all the ingredients in a deep bowl, mix well and knead into a soft dough using enough water.
- 2. Put the mixture into a chakli press and press out round swirls of the dough onto a greased baking tray, working closely from the centre to the outside of the swirls to make approximately 50 mm. ( $1\frac{1}{2}$  inches)
- 3. Bake them in a pre-heated oven at  $180^{\circ}\text{C}$  ( $360^{\circ}\text{F}$ ) for 30 minutes.
- 4. Cool and store in an air-tight container.