

Multigrain-Puri

What you will need?

- 250gms of wheat and jowar flour
- 100gms of Besan, rice and corn flour
- 1 tbsp coriander leaves
- 1 tbsp Cumin seeds
- 1/4 tbsp turmeric
- 2 tbsp red-chilli powder
- cooking oil to fry
- Salt to taste

Directions :

1. Grind soaked chana dal, urad dal and red chilli.
2. Add the rest of the masala items mentioned above to the grinded dal paste.
3. Add 2-3 tbsp of water and mix well.
4. Make small sized balls, slightly flatten and fry in oil.
5. Enjoy masala vade with a cup of tea.