**Pithala Bhakri**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

Pithala:

* ¼ cup besan (gram flour)
* 1 cup water
* 1 green chili, ginger, garlic paste
* ½ tsp turmeric, ½ tsp mustard seeds
* Curry leaves, salt
* 1 tsp oil

Bhakri:

* ½ cup jowar/bajra flour
* Water and salt to knead

**Instructions:**

Pithala:

1. Whisk besan in water until smooth. Set aside.
2. In a pan, heat oil. Add mustard, cumin, green chili, and curry leaves.
3. Add turmeric, then pour in besan mixture. Stir continuously.
4. Cook on low heat for 7–10 minutes until it thickens and turns glossy. Add salt.

Bhakri:

1. Knead flour and water into a soft dough.
2. Pat out a flat round using your palm or rolling pin.
3. Cook on hot tawa until brown spots appear on both sides. Optionally roast directly over flame for puffing.