

Posted on 11 November 2012

by Anjana Chaturvedi

Savoury Crackers



Ingredients

Refined flour (maida)-2 cup
Wheat flour(atta)-1/2 cup
Dried pomegranate seeds-1 tbsp
Caram seeds (ajwain)-1tsp
Cumin seeds-1 tsp
Coriander seeds-1 tbs
Pepper corns-1 tbsp
Asafoetida-1/4 tsp
Cooking oil or Ghee-5 tbsp
Salt-1 tsp

Preparation

1. Sieve together refined flour,wheat flour and salt.
2. Coarsly crush pomegranate seeds, pepper corns and coriander seeds.
3. Take a big bowl and add refined flour mix, coriander seeds, pomegranate seeds, pepper corns,asafoetida, cumin and carom seeds.
4. Mix all together and then add hot cooking oil or ghee and rub well
5. Now add just enough water and make a stiff dough.
6. Cover and rest for 15 minutes.
7. Knead it slightly and make small balls from the dough.
8. Roll the balls into medium thick discs and prick them with a fork all around,so they will not puff up while frying.
9. Heat oil in a deep pan and fry mathris in batches on low heat.(first add them on medium heat and after few seconds lower the flame)don't overcrowd the pan.
10. Fry till they become golden in colour,drain on a paper napkin when done.
11. Store when cooled completely.
12. Notes:
13. The dough should be stiff like pooris other wise you will not get crisp mathris.
14. Don't fry them on high heat otherwise they may become golden from out side but remain uncooked from inside and become soft after some time.
15. You can make these with just salt,cumin and carom seed,if you don't want to add all

the spices listed.

16 For a easier version-roll the dough into a big medium thick chapati and cut with a round or any shape or size of cookie cutter .

17 You can also bake them on 180 C -350 F for approx 20 minutes if you want to avoid deep frying.

Cooks Note

Crisp and savory deep fried Indian crackers made with flour and spices.

http://maayeka.blogspot.com [6]