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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.

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