



## **Masala Puris**

Serve: 2

Courses: Starters & Snacks

Variants: Pure Olive Oil

Proteins: Veg

## Ingredients:

- 1) 1 cup whole wheat flour.
- 2) 1/2 tsp jeera, crushed.
- 3) 1/4 tsp black pepper, freshly ground.
- 4) 1/2 tsp chilli powder.
- 5) Pinch of hing.
- 6) 1/4 tsp turmeric powder.
- 7) Figaro Pure Olive Oil, for frying.
- 8) Salt, to taste.

## Methods:

- Step 1: Combine all ingredients, mix well and knead into stiff dough with water.
- Step 2: Divide dough into 24 equal portions.
- Step 3: Roll each portion into 3― thin circle. Prick each puri with a fork, to make dots.
- Step 4: In a kadhai, take enough Figaro Pure Olive Oil. Fry puris till golden brown and crispy.
- **Step 5:** Set aside to cool and store in an air-tight container.