FIGARO
SINCE 1919

Methi Khakra

Serve: 2

Ingredients:

1) 1 cup maida.
2) 1 tsp salt.
3) 1/2 tbsp Figaro Extra Virgin Olive Oil.
4) 1 tsp ajwain.
5) 1/2 tsp red chilli powder.
6) 2 tbsp kasoori methi.

Methods:

Step 1: Mix all the ingredients and knead it into a dough. Leave covered for about 30 minutes.
Step 2: Roll into very thin chapatis and cook over low heat on a tawa, till crisp on both sides.
Step 3: When cool, brush with Figaro Extra Virgin Olive Oil and store in an airtight container.