



## Methi Khakra

**Serve:** 2

**Courses:** Starters & Snacks

**Variants:** Extra Virgin Olive Oil

**Proteins:** Veg

### 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.

THANK YOU

Customer care no. 18001030494

E-mail: [india@deoleo.com](mailto:india@deoleo.com) Website: [www.figarooliveoil.com](http://www.figarooliveoil.com)