



## Moong Dal Crispies

**Serve:** 4

**Courses:** Starters & Snacks

**Variants:** Pure Olive Oil

**Proteins:** Veg

### Ingredients:

- 1) 1/2 cup yellow moong dal, blended to smooth paste.
- 2) 1 and 1/4 cups whole wheat flour.
- 3) 1/4 cup coriander, finely chopped.
- 4) 1 tbsp sesame seeds.
- 5) 2 tsp green chilli-ginger paste.
- 6) 1 and 1/2 tbsp lemon juice.
- 7) 3 tbsp sugar.
- 8) 1/2 tsp turmeric powder.
- 9) Salt, to taste.
- 10) Figaro Pure Olive Oil, for frying.

### Methods:

**Step 1:** Combine moong dal paste and all other ingredients. Knead into semi-stiff dough.

**Step 2:** Cover with a wet muslin cloth. Keep aside for 5 mins.

**Step 3:** Divide the dough into 4 equal portions. Roll each portion into 9â€• thin circle.

**Step 4:** Cut into equal sized pieces using a sharp knife.

**Step 5:** Heat Figaro Pure Olive Oil in a kadhai. Deep-fry few pieces at a time, till golden brown in colour from all the sides.

**Step 6:** Cool slightly and serve.

THANK YOU

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