

# Must-try Puri



These deep-fried flat bread are a perfect accompaniment to any

Indian dish. You don't need any yeast or loads of time, these naan are ready in 30 minutes!

### **Ingredients**

300g chapati flour/atta flour

2 tsp carom seeds

200ml water

sunflower/vegetable/rapeseed oil

### **Method**

– Mix the flour and carom seeds in a bowl. Then, slowly add the water whilst mixing with your hands. Stop adding the water once it has formed a soft dough.

– Take the dough out of the bowl and place it on the counter. Knead for a minute. Place in a covered bowl and let it rest for 20-30 minutes.

– Then, divide the dough into evenly-sized small balls. Coat each ball in a little flour and roll each out into a flat circle.

– Heat a large wide-based pan with lots of oil. Once the pan is really hot, add one puri to the pan.

– After a minute, the puri should puff up. Then, flip and cook on the other side until both sides are golden.

– Once cooked, place each puri on some kitchen roll to remove any excess oil.

Enjoy piping hot with a main dish or as a tasty snack!