



Pooris

puffed, fried bread
 (prep time- 15 min)
 (dough resting time- 30 min)
 (cooking time- 15 min)



INGREDIENTS

2 cups sifted chapati flour	2 tbsp melted butter or ghee
2/3 cup warm water or as needed	ghee or oil for deep-frying
½ tsp salt	additional spicing if desired

PROCEDURE

- Combine the flour and salt in a mixing bowl. Rub in the butter or ghee until the mixture resembles a coarse meal.
- Add up to 2/3 cup of water, slowly pouring in just enough to form a medium-soft kneadable dough.
- Turn the dough onto a clean working surface and knead for 5-8 minutes or until silky smooth.
- Cover with an overturned bowl and leave for ½ hour.
- Knead the dough again for 1 minute. Divide the dough into 16 portions, roll

them into smooth balls, and cover them with a damp cloth.

- Preheat the ghee or oil in a wok or deep pan over low heat. Meanwhile, with a rolling pin roll all your balls of dough into smooth disks about 4 ½ - 5 inches wide.
- Increase the temperature until it reaches about 365°F.
- Lift up and slip a rolled poori into the hot oil, making sure it doesn't fold over. It will sink to the bottom and then immediately rise to the surface.
- Hold it under the surface with a slotted spoon until it puffs up into a balloon.
- After a few seconds, when it is browned to a light-golden color, turn it over and cook the other side to an even golden color.
- Lift out the poori with the slotted spoon and carefully drain it in a large colander. Repeat for all the pooris.
- Serve immediately if possible, or leave in a preheated, slightly warm oven for up to 2 hours.