THE J.M. SMUCKER Co

Mathri

Pair these crispy treats with a hot cup of masala chai, curl on the couch and unwind!

Prep Time	Cook Time	Serves	Difficulty
15 mins	5 mins	15	N/A

Ingredients

- 1 cup (250 mL) **Golden Temple®** No. 1 Fine Durum Atta Flour

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- 2 tbsp (30 mL) semolina (sooji)
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) ajwain (caraway seeds)
- 2 tbsp (30 mL) Vegetable Oil + 3 cups (750 mL) for deep frying
- 1/3 cup (75 mL) water

Directions

Mix dry ingredients in a large mixing bowl. Add oil. Mix by rubbing small portions between palms until oil is mixed well. Slowly add water. Use hands to bring everything together.

Knead 8-10 minutes into stiff dough. Divide into 15 parts.

Use hands to roll into balls. Gently press between palms to form flat circles. Poke gently with a fork.

Heat oil in a wok or fryer on medium heat, about 300°F (149°C). Deep fry until golden, about 5 minutes.

Store in airtight containers until served. Serve with lemon or mango pickle.

Make sure oil is not smoky hot for deep frying. Cook on medium low heat for crisp mathris.

Images

