



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

