



## ANDHRA MURUKKU

Cook Time	20
Prep Time	5
Serves	4-6

### Preparation

#### Step 1

Soak the moong dal for 1/2 hr. Heat the water with moong dal, salt & ghee. When the water is about to come to a boil, add flour, switch off flame, and mix well.

#### Step 2

Taking small portions of dough, roll into rope-like shape and then make small circles by joining the edges

#### Step 3

Make the same shapes with the remaining dough. Heat the oil, and fry until golden brown.

#### Step 4

Crispy Murukku is ready to serve.



### Ingredients

Rice Flour	1 cup
Moong Dal	1 tsp
Ghee	1 tbsp
Water	1 cup
Salt	To taste
BMC Mirchi Powder	1 tsp
Cumin seed	1/2 tsp
Oil for frying	2-3 tbsp

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