



## RAJGIRA PURI

Cook Time	20
Prep Time	5
Serves	4-6

### Preparation

#### Step 1

Grate potatoes into a bowl. Add ginger-green chilli paste, coriander leaves and BMC Rock Salt and mix well. Add the amaranth flour, a little at a time, mix well and knead into a stiff dough. Add ghee and knead again. Set aside for 10-15 minutes.

#### Step 2

Heat sufficient ghee in a kadai. Divide the dough into small portions and roll into roughly equal sized balls. Place each ball on a greased surface and gently pat into a puri, or use a rolling pin for the traditional way to make small circles of dough.

#### Step 3

Deep-fry puris in hot oil, one by one, till puffed up and golden. Serve hot, with a delicious gravy dish like bedami aloo.



### Ingredients

Amaranth (rajgira) flour	1 cup
Potatoes, boiled and peeled	2-3 medium
Ginger-Green Chilli paste	3 teaspoons
Fresh Coriander leaves, chopped	1 tablespoon
BMC Rock Salt (sendha namak)	To taste
Ghee	2 tablespoons

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