DietCloud – Recipe

Recipe Name: Baked Masala Namak Para Recipe - Carom Seeds Spiced Biscuits

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup All Purpose Flour (Maida) • 1/2 cup Whole Wheat Flour • 1/2 tablespoon Ajwain (Carom seeds) • 1/2 tablespoon Black pepper corns - crushed • 1 pinch Asafoetida (hing) • 1 pinch Turmeric powder (Haldi) • Salt - to taste • 2 tablespoon Ghee • 1 tablespoon Sunflower Oil - and more to brush • Water - as needed • 1 teaspoon Chaat Masala Powder - for sprinkling in the end	4

Preparation

• To begin making Baked Masala Namak Para Recipe, get all the ingredients ready.

• Take a mixing bowl, add wheat flour and all purpose flour.

• Mix the dough to form a crumb.

• If the dough is coming together into a ball shape and holds its shape then start adding water, or else add some more ghee and mix the flour together till you get the right texture.

• Make sure that the dough should be stiff, smooth and pliable.

• Preheat oven at 180 degree once the dough resting time is done.

• *To Make the Masala Namak Para:Divide the dough into 2 equal portions and shape into balls.

• Apply some oil on the surface where you will roll the dough into a half inch thick roti.

• Take a knife and cut the roti vertically 1 centimeter apart into strips.

• Cut again at an angle into small diamond shapes or any desired shape and arrange them half centimeter apart on the baking tray lined with a parchment paper or a greased baking tray.

• Brush the namak para with oil.

• Once you have arranged all of them on the baking tray, place the tray inside the oven and bake for 10 minutes or until the edges turn golden color.

• Flip the namak para on the other side and bake for another ten minutes till the namak para are golden in colour and cooked through.

• Allow the Baked Masala Namak Para to cool, before you store them in an airtight container.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)