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Recipe Name: Kambu Murukku (Recipe In Hindi)

Diet Type:

Course: Snack

Cuisine: South Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup millet flour • 1 cup wheat flour • 2 teaspoons of Kalonji seeds • 1 teaspoon green chilli - paste • 1 teaspoon garlic - paste • 4 tablespoons butter • salt - as per taste • 2 tablespoons curd • water - 1 teaspoon oil • oil - as per need (for frying)	4

Preparation

• To make Kambu Muruku, first take millet and wheat flour in a bowl.

• Add salt, clongy, green pepper paste, garlic paste and butter as per taste and mash it with hands till the mixture bread becomes coarse like respectively.

• Now add curd and mix again.

• Add some water and knead the dough.

• Knead the dough for 5 minutes.

• The dough does not stick in the hands.

• Add 1 teaspoon of oil and mash the flour.

• Apply oil to the Muruku mold and the Chakri from inside.

• Add the flour to the mold.

• Make small muruk (chakri) on the plastic cover.

• Press the inner and outer edges.

• Heat the oil and keep it.

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- Allow the oil to heat up first.
- Then, take 2-2 quantity of muruku from the ladle and add it to the oil.
- Fry on medium heat.
- Fry until golden brown and gritty.

Macronutrients

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