



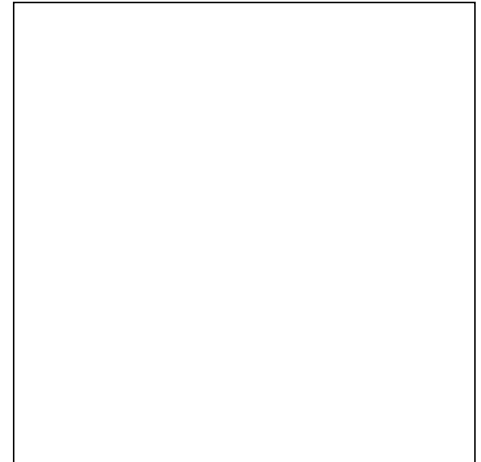
Recipe Name: Maharashtrian Kakdi Thalipeeth Recipe - Spiced Cucumber Flat Bread

Diet Type:

Course: Indian Breakfast

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Gram flour (besan)	4
• 1/2 cup Whole Wheat Flour	
• 1/4 cup Rice flour	
• 1 Cucumber - peeled and grated	
• 1 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Coriander Powder (Dhania)	
• 1 teaspoon Red Chilli powder	
• 2 Green Chillies - finely chopped	
• 1/2 cup Coriander (Dhania) Leaves - chopped	
• 5 cloves Garlic - finely chopped	
• Salt - to taste	
• Ghee - for smearing on thalipeeth	

Preparation

- To begin making the Maharashtrian Kakdi Thalipeeth Recipe, in a large mixing bowl add all the 3 flours together and mix them.
- Add all the remaining ingredients like the grated cucumber, turmeric powder, cumin powder, coriander powder, red chili powder, gr.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	10	60	10	4	5