

Recipe Name: Bengali Style Kucho Nimki Recipe
(Diamond Shaped Salty Snacks)

Diet Type:

Course: Snack

Cuisine: Bengali Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 cup All Purpose Flour (Maida)	4
• 1 tablespoon Kala jeera - or kalonji	
• 2 tablespoons Sunflower Oil	
• Water - as needed	
• Salt - to taste	
• Sunflower Oil - to cook	

Preparation

- To begin making Bengali Style Kucho Nimki Recipe (Diamond Shaped Salty Snacks), first we start with making the dough.
- In a big bowl, add flour, salt, kalo jeera and oil.
- Now start mixing it, we called it ' mayan'.
- This process make nimkis more crunchy and fluffy.
- After 5 minutes add water and make a medium dough not very soft or hard.
- Cover it up and rest it for 20 minutes.
- Make 2 balls out of that dough, and with the help of rolling pin, flatten it in medium thickness.
- Make sure that they are not too thin.
- Thick like a tawa paratha would do.
- With a knife, cut the flattened dough in diamond shape.
- Meanwhile, heat oil in a frying pan and then simmer the heat once oil is hot.
- Fry nimkis on low heat to make it crunchy.
- Drain each batch on a paper towel before cooling them fully.
- Serves hot or store them in an airtight container after it is cooled to room temperature.
- Serve Bengali Style Kucho Nimki Recipe (Diamond Shaped Salty Snacks) along with Ginger Cardamom Chai (Spice Infused Indian Style Milk Tea).



Macronutrients

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

