

Recipe Name: Aloo Masala Puri Recipe

Diet Type:

Course: North Indian Breakfast

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 Potato (Aloo) - boiled and mashed	4
• 1 cup Whole Wheat Flour	
• 1/4 teaspoon Asafoetida (hing)	
• 1/4 teaspoon Ajwain (Carom seeds)	
• 1/4 teaspoon Coriander Powder (Dhania)	
• 1/4 teaspoon Turmeric powder (Haldi)	
• 1/4 teaspoon Red Chilli powder	
• 1/4 teaspoon Fennel seeds (Saunf)	
• 1/4 teaspoon Sesame seeds (Til seeds)	
• 1 tablespoon Sunflower Oil	
• Salt - to taste	
• 1 tablespoon Coriander (Dhania) Leaves - finely chopped	
• Sunflower Oil - for deep frying	

Preparation

- To begin making the Aloo Masala Puri recipe, firstly add wheat flour to mashed potato along with red chili powder, coriander powder, asafoetida, turmeric powder, carom seeds, fennel seeds, sesame seeds, coriander leaves, salt and oil.
- Mix them well and add water so as to form a dough.
- Keep it aside for few minutes.
- Make small round balls of this dough and roll them in the form of a Puri.
- Apply oil on the rolling pin and rolling board and carefully roll them in to Puri.
- Fry them in a deep fry pan and it is ready to be served.



Macronutrients

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