



Poori

Ingredients

- Whole wheat flour (atta) 1 cup
 - Fine semolina (chiroti/rawa/sooji) 1 tbsp
 - Clarified butter (ghee) 1 tsp
 - Sugar 1/2 tsp
 - Water 1/2 cup + 2 tbsp
 - Carom seeds (ajwain) 1 tsp
 - Salt to taste
 - Fortune VIVO Oil for deep frying
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- Mix together flour, sooji, sugar, carom seeds, ghee and salt.
 - Add water little by little and knead into a firm dough.
 - Cover with a muslin cloth and keep aside for 15 mins.
 - Now divide the dough into equal pieces. Dip one piece lightly in oil.
 - **Technique in focus #1:** Roll out a poori that is neither too fat nor too thin.
 - Do not use dry flour while rolling. Heat Fortune VIVO Oil in a deep kadhai.
 - **Technique in focus #2:** Make sure the oil is not smoking hot or lukewarm, but just the right, medium temperature.
 - Add one poori and gently press it from one side to ensure that it fluffs up.
 - Flip gently and fry from the other side. Repeat for all other pooris.
 - Your fluffy and crispy pooris are ready to be served with a side dish of your choice.