



Recipe for Pakistan

Poori

½ cup of all purpose flour

½ cup all wheat flour

Salt

½ tablespoon oil

Oil for frying

Sift all purpose flour and salt. Add 1/2 tbsp oil. Knead lightly. Add water and knead well till becomes soft. Water should be added gradually. Keep aside covered for about 20 minutes.

Divide into about 10 portions. Roll out each portion into a round size of about four inch diameter.

Heat oil to very hot in a deep frying pan. Fry one at a time with light tapping so that it puffs, turn over till light golden. Drain and remove.

Serve hot with any curry or can be taken as it is.