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## Simple and traditional recipe for making Indian puri.

Here's a simple and traditional recipe for making Indian puri.

### Ingredients:

- **Whole wheat flour (atta):** 2 cups
- **Salt:** 1/2 teaspoon (optional)
- **Oil or ghee:** 1 tablespoon (for the dough)
- **Water:** 3/4 cup (approximate, adjust as needed)
- **Oil:** for deep frying

### Instructions:

1. **Prepare the Dough:**
  - In a large mixing bowl, combine the whole wheat flour and salt.

- Add the oil or ghee to the flour mixture. This step helps in making the puris soft and flaky.
- Gradually add water to the mixture while kneading to form a stiff and smooth dough. The dough should be firmer than chapati or roti dough but smooth enough to roll out.
- Cover the dough with a damp cloth and let it rest for about 15-20 minutes.

## 2. **Divide the Dough:**

- After resting, divide the dough into small, equal-sized balls. Each ball should be about the size of a lemon or golf ball.

## 3. **Roll the Dough:**

- Take one dough ball at a time and roll it between your palms to smooth it out.
- Lightly grease the rolling surface and rolling pin with a few drops of oil.
- Roll each ball into a small, flat circle, about 4-5 inches in diameter. The puri should be of even thickness, not too thin or too thick.

## 4. **Heat the Oil:**

- In a deep frying pan or kadhai, heat oil over medium-high heat. To check if the oil is ready, drop a small piece of dough into the oil; if it rises to the surface quickly and puffs up, the oil is ready.

## 5. **Fry the Puris:**

- Carefully slide one rolled puri into the hot oil. It should puff up almost immediately.
- Gently press the puri with a slotted spoon to help it puff up completely.
- Fry until the puri is golden brown on both sides, flipping once. This should take about 30-60 seconds per puri.
- Remove the fried puri with a slotted spoon and drain on paper towels to remove excess oil.

## 6. **Serve:**

- Serve the puris hot with your choice of side dishes like aloo bhaji, chole, or any other curry. They can also be enjoyed with sweet dishes like halwa.

## Tips for Perfect Puris:

- **Dough Consistency:** Ensure the dough is stiff but pliable. If it's too soft, the puris will absorb more oil and become greasy.
- **Rolling Technique:** Roll the puris evenly to ensure they puff up properly during frying. Uneven rolling can cause them to remain flat.
- **Oil Temperature:** Maintain the oil at a consistent medium-high temperature. If the oil is too hot, the puris will brown quickly without cooking properly. If it's too cold, they will absorb more oil and become soggy.
- **Quick Frying:** Fry the puris quickly to retain their puffiness and crisp texture.

Enjoy your homemade puris with a variety of delicious accompaniments!