



Chakri (Murukku)



<http://www.swaminarayan.nu/>

Ingredients:

4 cup rice flour
½ cup Butter/Shortning
1 tbsp green chilli paste or per taste
1 tbsp cumin course powder
1 tbsp sesame seeds course powder
1 tbsp plain yogert
water as needed

Method:

Mix all ingredient and make dough. (in between bhakhari consistency). Use chakri press or cack decoration kit with star tip and make chakris on plastic bag. Deep fry until golden brown.