



MELLET CHAKLI AND SEV

BY

SADIKA INAMDAR

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1. MILLET SEV

INGREDIENTS:

SAMAI MILLET FLOUR	1/4 CUP
BESAN	1 CUP
HING	1/4 TSP
SALT TO TASTE	
JEERA	1 TSP
CHILI POWDER	2 TSP
HALDI	1/2 TSP
AJWAIN	1/2 TSP
WATER	AS NEEDED
OIL	1 TBSP
BAKING SODA	A PINCH
OIL	FOR DEEP FRY.

METHOD: -

- ALL THE ABOVE INGREDIENTS MIX SLOWLY & GRADUALLY BY MAKING DOUGH.
- KNEAD THE DOUGH WELL BY APPLYING OIL ON HANDS WHILE KNEEDING.
- AFTER KNEEDING KEEP THE DOUGH COVER WITH WET CLOTH.
- GREASE SEV MOLD AND PUT DOUGH IN IT
- MAKE THIN /THICK SEV OUT OF MOLD OF YOUR CHOICE.
- FRY IT BOTH SIDES AT MEDIUM TO HIGH FLAME UNTILL COMES OUT CRISPY OR 120°C TEMPERATURE TO CHECK FROM THERMOMETER.
- SHELF LIFE IS 1 MONTH

2.FOXTAIL MILLET SEV

INGREDIENTS:

1 CUP	FOXTAIL FLOUR
¼ CUP	BESAN
¼ TSP	SALT
HOT OIL	2 TBSP
¼ TSP	BLACK PEPPER POWDER
¼ TSP	HING

METHOD: -

- DRY ROAST FOXTAIL MILLET FLOUR ON LOW HEAT TILL RAW FRAGRANCE REMOVE & KEEP IT IN BIG BOWL.
- MIX THE GIVEN INGREDIENTS WITH MASALAS SLOWLY & GRADUALLY BY MAKING DOUGH ALONG WITH BESAN AS WELL.
- DOUGH MUST BE NEITHER TOO STICKY SOFT NOR TOO HARD.
- KNEAD THE DOUGH WELL BY APPLYING OIL ON DOUGH WHILE KNEEDING.
- AFTER KNEEDING KEEP THE DOUGH COVER WITH WET CLOTH.
- WHILE PREPARING DOUGH TO PUT IN MOLD APPLY OIL ON YOUR PALM TO AVOID STICKINESS.
- GREASE SEV MOLD WITH OIL AND PUT DOUGH IN IT
- MAKE THIN /THICK SEV OUT OF MOLD OF YOUR CHOICE.
- FRY IT IN OIL BOTH SIDES AT MEDIUM TO HIGH FLAME UNTILL COMES OUT CRISPY OR BY CHECKING TEMPERATURE OF OIL SHOULD BE @120°C TO 150°C.

- BAKE PREHEAT OVEN FOR 10 MINUTES @120*C TO CHECK FROM THERMOMETER.
- SHELF LIFE IS 1 MONTH OR 1& 1/2 AS PER PACKAGING OR HUMIDITY.
- FOR SELLING PURPOSES ZIP LOCK BAGS, AIRTIGHT PLASTIC CONTAINER, OR SEALED PACK POLY BAG TO PACK.

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3.JAWAR SEV

1 CUP	BESAN
1 CUP	JAWAR FLOUR
1/2 TBSP	AJWAIN
1/2 TSP	HALDI
½ TSP	HALDI
1/2 TBSP	RED CHILLI POWDER
2 TBSP	SABUDANA FLOUR
2 TBSP	HOT OIL

METHOD: -

- MIX THE GIVEN INGREDIENTS BY ADDING HOT OIL SLOWLY & GRADUALLY BY MAKING DOUGH WITH COLD WATER.DOUGH MUST BE LITTLE HARD.
- AFTER KNEEDING KEEP THE DOUGH COVER WITH WET THE CLOTH FOR 10 MIN.
- AFTER RESTING AGAIN ADD VERY LITTLE WATER TO MAKE DOUGH PILABLE BUT NOT VERY SOFT.
- WHILE PREPARING DOUGH, APPLY OIL ALL AROUND THE MOLD & ON YOUR PALM TO AVOID STICKINESS.GREASE SEV MOLD WITH OIL AND PUT DOUGH IN IT
- MAKE THIN /THICK SEV OUT OF MOLD OF YOUR CHOICE.
- FRY IT IN OIL BOTH SIDES AT MEDIUM TO HIGH FLAME UNTILL COMES OUT CRISPY OR BY CHECKING TEMPERATURE OF OIL SHOULD BE @120*C TO 150*C.
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4.KODO SEV

1 CUP	KODO FLOUR
1/2 CUP	BESAN
½ TSP	SALT
½ TSP	BLACK PEPPER POWDER
1/2 TSP	AJWAIN

METHOD

- TAKE AN AJWAIN IN SMALL BOWL & PUT 2 TO 3 TBSP HOT WATER & KEEP ASIDE.
- MIX THE GIVEN INGREDIENTS IN BIG BOWL SLOWLY & GRADUALLY BY ADDING SIEVED AJWAIN WATER.
- KNEAD THE DOUGH WITH NORMAL WATER AS IT'S REQUIRED.
- DOUGH MUST BE NEITHER TOO SOFT NOR TOO HARD.
- AFTER KNEEDING KEEP THE DOUGH COVER WITH CLOTH FOR 10 MIN.

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- DOUGH MUST BE PILABLE BUT NOT VERY SOFT.
- WHILE PREPARING DOUGH, APPLY OIL ALL AROUND THE MOLD & ON YOUR PALM TO AVOID STICKINESS.
- GREASE SEV MOLD WITH OIL AND PUT DOUGH IN IT
- MAKE THIN /THICK SEV OUT OF MOLD OF YOUR CHOICE.
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5. BAJRA PHUDINA SEV

40 GRM	BESAN
60 GRM	BAJRA
1/4 TSP	BLACK PEPPER POWDER
BAKING SODA	PINCH
1 TBSP	OIL
1 TBSP OR 1/2 TBSP	PUDHINA PASTE OR POWDER
SALT TO TESTE	
PINCH HALDI	

METHOD

- MIX THE GIVEN INGREDIENTS BY ADDING HOT OIL SLOWLY & GRADUALLY BY MAKING DOUGH WITH NORMAL WATER.
- DOUGH MUST BE NEITHER TOO SOFT NOR TOO HARD.
- AFTER KNEEDING KEEP THE DOUGH COVER WITH WET THE CLOTH FOR 10 MIN.

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- WHILE PREPARING DOUGH, APPLY OIL ALL AROUND THE MOLD & ON YOUR PALM TO AVOID STICKINESS.
- GREASE SEV MOLD WITH OIL AND PUT DOUGH IN IT
- MAKE THIN /THICK SEV OUT OF MOLD OF YOUR CHOICE.
- FRY IT IN OIL BOTH SIDES AT MEDIUM TO HIGH FLAME UNTILL COMES OUT CRISPY OR BY CHECKING TEMPERATURE OF OIL SHOULD BE @120°C TO 150°C.
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6.JAWAR CHAKLI

INGREDIENTS

JOWAR FLOUR	1CUP
TURMERIC POWDER	1/4TSP
RED CHILI POWDER	1/2TSP
SALT TO TASTE	
SESAME SEEDS	1TSP
CUMIN POWDER	1/2 TSP
CORIANDER POWDER	1/2TSP
AJWAIN	1/2 TSP

METHOD

- SIEVE THE FLOUR INTO A BIG BOWL TO INCORPORATE AIR ADD MASALAS & MIX THEM WELL AND KEEP ASIDE.
- TAKE WATER IN A PAN AND ALLOW IT TO BOIL, ADD SALT & OIL TO THIS AND MIX WELL & ADD ABOVE FLOUR MIX & TO FORM LUMP FREE MIXTURE. NOW TIME TO MAKE A SMOOTH DOUGH.
- KEEP A DOUGH ASIDE BY COVERING WITH DAMP CLOTH FOR RESTING TIME 5 TO 10 MINUTES.
- TAKE A SMALL PORTION FROM THE DOUGH AND PUT INTO CHAKLI MOLD BY ROLLING IT.
- ROLL CHAKLI ON BUTTER PAPER SEAL THE EDGES WITH LITTLE BIT OF BRUSHING WATER & PRESSING ON IT.
- LIKE WISE IT WON'T OPEN UP WHILE FRYING. HEAT UP OIL IN A PAN DROP CHAKLI IN IT AND FRY WELL FROM BOTH SIDES.

- CHAKLI IS FRIED WELL FROM BOTH SIDES WITH GOLD PINK IN COLOR TAKE IT OUT, DRAIN EXCESS OIL AND TRANSFER IT INTO A PLATE.
- FOR BAKING PREHEAT OVEN FOR 10 MINUTES@ 170*C. BAKE CHAKLI FOR 15 TO 25 MINUTES OR UNTILL GOLDEN PINK & CRISPY. STORAGE AIRTIGHT CONTAINER
- SHELF LIFE 1 TO 1&1/2 MONTH. FOR SELLING USE ZIP LOG BAGS OR PLASTIC CONTAINER.

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7. RAGI CHAKLI

1 CUP	RAGI FLOUR
1 TSP	OIL
SALT AS PER TASTE	
1/2 TSP	HALDI
1 TSP	RED CHILLY POWDER
1 TSP	CORIANDER POWDER
1/2 TSP	CUMIN POWDER
1/4 TSP	AJWAIN
1 TSP	SESAME SEEDS
1 PINCH	HING

METHOD

- SIEVE THE FLOUR INTO A BIG BOWL TO INCORPORATE AIR ADD MASALAS & MIX THEM WELL AND KEEP ASIDE.
- TAKE WATER IN A PAN AND ALLOW IT TO BOIL, ADD SALT & OIL TO THIS AND MIX WELL & ADD ABOVE FLOUR MIX & TO FORM LUMP FREE MIXTURE. NOW TIME TO MAKE A SMOOTH DOUGH.
- KEEP A DOUGH ASIDE BY COVERING WITH DAMP CLOTH FOR RESTING TIME 5 TO 10 MINUTES.

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- ROLL CHAKLI ON BUTTER PAPER SEAL THE EDGES WITH LITTLE BIT OF BRUSHING WATER & PRESSING ON IT.
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8. PEARL CHAKLI

1 CUP	PEARL FLOUR
1/4 CUP	RICE FLOUR
1/4 CUP	BESAN
1/2 TSP	JEERA POWDER
1/2 TSP	HALDI
1 TSP	RED CHILLI POWDER
PINCH	HING
SALT TO TESTE	

METHOD

- SIEVE THE FLOUR INTO A BIG BOWL TO INCORPORATE AIR ADD MASALAS & MIX THEM WELL AND KEEP ASIDE.
- TAKE WATER IN A PAN AND ALLOW IT TO BOIL, ADD SALT & OIL TO THIS AND MIX WELL & ADD ABOVE FLOUR MIX & TO FORM LUMP FREE MIXTURE. NOW TIME TO MAKE A SMOOTH DOUGH.
- KEEP A DOUGH ASIDE BY COVERING WITH DAMP CLOTH FOR RESTING TIME 5 TO 10 MINUTES.
- TAKE A SMALL PORTION FROM THE DOUGH AND PUT INTO CHAKLI MOLD BY ROLLING IT.

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- ROLL CHAKLI ON BUTTER PAPER SEAL THE EDGES WITH LITTLE BIT OF BRUSHING WATER & PRESSING ON IT.
- LIKE WISE IT WON'T OPEN UP WHILE FRYING. HEAT UP OIL IN A PAN DROP CHAKLI IN IT AND FRY WELL FROM BOTH SIDES.
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9. KODO CHAKLI

1 CUP	KODO FLOUR
1/2 CUP	URAD DAAL POWDER
1 TSP	SALT
1/2 TSP	RED CHILL POWDER
1 TBSP	GHEE

METHOD

- SIEVE THE FLOUR INTO A BIG BOWL TO INCORPORATE AIR ADD MASALAS & MIX THEM WELL AND KEEP ASIDE.
- TAKE WATER IN A PAN AND ALLOW IT TO BOIL, ADD SALT & OIL TO THIS AND MIX WELL & ADD ABOVE FLOUR MIX & TO FORM LUMP FREE MIXTURE. NOW TIME TO MAKE A SMOOTH DOUGH.
- KEEP A DOUGH ASIDE BY COVERING WITH DAMP CLOTH FOR RESTING TIME 5 TO 10 MINUTES.

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