



BAKED & FRIED SNACKS

BY

SADIKA INAMDAR

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RECIPE VIDEO LINK

<https://www.youtube.com/live/RaZs37MYx0c?si=zjIDluN4B5bUmbJ7>

1. FARSI PURI

INGREDIENTS: -

MAIDA	125 GM
SEMOLINA	30 GM
SALT	½ TSP
AZWAI	1 TSP
CUMIN POWDER	1/2 TSP
COARSE PEPPER POWDER	1TSP
MELTED GHEE	45 ML
WATER	APPROX 50 TO 60 ML

METHOD: -

- IN A LARGE MIXING BOWL, COMBINE THE MAIDA, ALONG WITH ABOVE INGREDIENTS & MIX WELL
 - GRADUALLY ADD THE MELTED GHEE TO THE FLOUR.
 - ADD WATER, AND KNEAD INTO A SMOOTH AND FIRM DOUGH. THE AMOUNT OF WATER MAY VARY.
 - COVER THE DOUGH WITH A DAMP CLOTH AND LET IT REST FOR ABOUT 10 MINUTES.
 - DIVIDE THE DOUGH INTO SMALL BALLS & PURIS AS SHOWN IN VIDEO.
 - FRY THESE PURI INTO HOT OIL OR BAKE AS PER YOUR CHOICE.
 - SERVE AS A SNACK WITH TEA OR COFFEE.
- 📦 FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONTAINER.
- 📦 SHELF LIFE 1 TO 1.5 MONTH
- 📦 BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
- 📦 DEPENDING ON OVEN

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2. MASALA KATLI KURKURE

INGREDIENTS :-

FOR DOUGH

RAWA	150 GM
SALT	½ TSP
MELED GHEE	2 TBSP
HING	¼ TSP
RED CHILLI POWDER	1 TSP
CUMIN POWDER	½ TSP
HOT WATER	50 TO 60 ML

SEASONING MASALA

RED CHILLI POWDER	1 TSP
BLACK SALT	½ TSP
CUMIN POWDER	½ TSP
CHAT MASALA	½ TSP
GARLIC POWDER	½ TSP
TOMATO POWDER	½ tsp
AROMAT	½ TSP

METHOD:

FOR SEASONING MASALA

- IN A SEPARATE BOWL, MIX ALL THE SEASONING MASALA INGREDIENTS GIVEN ABOVE. FOR SPRINKLE ON HOT KURKURE.

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METHOD:-

FOR DOUGH

- IN A MIXING BOWL, COMBINE THE RAWA (SEMOLINA) ALONG WITH ABOVE MASALA MIX WELL.
- GRADUALLY ADD HOT WATER TO THE MIXTURE, LITTLE BY LITTLE, KNEAD it INTO A SOFT DOUGH ENSURE THE DOUGH IS PLIABLE. ONCE THE DOUGH IS READY, DIVIDE IT INTO SMALL PORTIONS.
- BY MAKING FLAT BREAD SHAPE THE DOUGH INTO DESIRED (LIKE DIAMONDS OR SQUARES).
- FRY THE KURKURE ONCE THE OIL IS HOT, CAREFULLY DROP THE SHAPED DOUGH PIECES INTO THE FRY PAN, FRY, UNTIL THEY ARE GOLDEN BROWN AND CRISPY.
- DRAIN THEM ON PAPER TOWELS TO REMOVE EXCESS OIL.
- SPRINKLE THE ABOVE MASALA ON HOT KURKURE.
 - 📦 FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONTAINER
 - 📦 SHELF LIFE 1 TO 1.5 MONTH
 - 📦 BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
 - 📦 DEPENDING ON OVEN

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3. SPIRAL KURKURE

INGREDIENTS :-

FOR BOILING

PASTA	100 GRAM (spiral shaped)
WATER	600 ML
SALT	1 TSP
OIL	1 TSP

FOR COATING SPIRALS

MAIDA	15 GRAM
CORN FLOUR	30 GRAM
TURMERIC	1/8 TSP

SEASONING MASALA

AMCHUR POWDER	½ TSP
CHAAT MASALA	½ TSP
BLACK SALT	½ TSP
AROMAT POWDER	½ TSP
RED CHILI POWDER	½ TSP
ONION POWDER	1 TSP
TOMATO POWDER	1 TSP
CHEESE POWDER	1 TSP
GARLIC POWDER	½ TSP
GARAM MASALA	¼ TSP
SALT	½ TSP OR (according taste)

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METHOD:-

- **BOIL THE PASTA IN LARGE VESSEL ALONG WITH SALT & OIL.**
- **COOK WELL (AROUND 8-10 MINUTES).**
- **ONCE COOKED, DRAIN THE PASTA AND RINSE IT UNDER COLD WATER TO STOP THE COOKING PROCESS.**
KEEP ASIDE.
- **FOR COATING COMBINE THE MAIDA, CORNFLOUR, TURMERIC, AND SALT, IN BOWL & MIX WELL.**
- **ADD THE COOKED PASTA INTO THE FLOUR BOWL MIXTURE AND COAT WELL UNTILL WELL COMBINED.**
- **FRY THE SPIRAL IN FRYING PAN OVER MEDIUM HEAT.**
- **UNTIL THEY ARE GOLDEN BROWN AND CRISPY.**
- **DRAIN THEM ON PAPER TOWELS TO REMOVE EXCESS OIL.**
- **IN A SMALL BOWL, COMBINE ALL THE SEASONING MASALAS INGREDIENTS**
- **MIX THOROUGHLY TO WELL BLEND.**
- **SPRINKLE THE SEASONING OVER THE FRIED SPIRALS AND TOSS AGAIN UNTIL COATED WELL.**
- **SERVED WITH A DIP OF YOUR.**
 - 📦 **FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONDITIONER**
 - 📦 **SHELF LIFE 1 TO 1.5 MONTH**
 - 📦 **BAKE FOR 160 OR 170 FOR 15 TO 20 MIN**
 - 📦 **DEPENDING ON OVEN**

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4. DORITOS

INGREDIENTS

MAIDA	40 GRM
MAIZE FLOUR	150 GRM
SALT	½ TSP
WATER	300 ML
OREGANO	1 TSP
AROMAT	1 TSP
TURMERIC	PINCH

SEASONING MASALA

CHEESE POWDER	1 TBSP
CHILLI POWDER	1 TSP
ONION POWDER	1 TSP
GARLIC POWDER	½ TSP
SALT	½ TSP

METHOD

- TAKE BOWL ADD SALT, RED CHILLI POWDER, TURMERIC, OREGANO MAIDA, MAIZE FLOUR AND MIX IT
- TAKE A PAN ADD WATER MAKE IT BOIL THAN ADD ALL DRY INGREDIENTS IN IT
- COVER IT AND KEEP FOR 5 MIN KNEAD IT NICELY
- ROLL INTO THIN ROTI, PRICK WITH FORK, CUT INTO TRIANGLES
- DEEP FRY IT
- TAKE BOWL ADD ALL DRY MASALAS OF SEASONING MASALA
- SPRINKLE THIS MASALA OVER DORITOS
-  FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONTAINER
-  SHELF LIFE 1 TO 1.5 MONTH
-  BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
-  DEPENDING ON OVEN

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5. MINT STICKS

INGREDIENTS

RAWA	75 GRM
SALT	1/4 TSP
OIL	1 TBSP
JALJIRA POWDER	1/4 TBSP
GREEN COLOUR	PINCH AS REQ
CUMIN POWDER	1/4 TSP
HOT WATER	30 ML

SEASONING MASALA

BLACK SALT	1/4 TSP
AMCHUR POWDER	1/4 TSP
AROMAT POWDER	1/4 TSP
RED CHILLI POWDER	1/4 TSP
ONION POWDER	1/4 TSP
JALJIRA POWDER	1/4 TBSP
MINT POWDER	1/4 TBSP

- TAKE BOWL ADD ALL INGREDIENTS AND MAKE DOUGH, KEEP DOUGH FOR 15 MIN
- ROLL IT INTO BIG THIN ROTI, PRICK WITH FORK, CUT INTO STICKS SHAPE AS SHOWN VIDEO.
- DEEP FRY IT
- TAKE BOWL ADD ALL DRY POWDERS OF SEASONING MASALA, SPRINKLE THIS MASALA OVER CHIPS
- SHELF LIFE IS 1 month
 - 📦 FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONTAINER
 - 📦 SHELF LIFE 1 TO 1.5 MONTH
 - 📦 BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
 - 📦 DEPENDING ON OVEN

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6. ITALIAN SQUARES

INGREDIENTS: -

250GRAM	MAIDA
6 GRAM	SEMOLINA
8 GRAMS	SALT
6 GRAM	MIX HERBS
3 GRAM	ITALIAN SEASONING
4 GRAM	PEPPER POWDER (COARSELY GRINDED)
90 ML	MELTED GHEE
115 TO 120 ML	APPROX WATER

METHOD :-

- MIX ALL THE DRY INGREDIENTS
- NOW ADD WATER SLOWLY AND MAKE A TIGHT DOUGH, & KEEP IT ASIDE FOR 15 TO 20 MIN
- KNEAD NICELY AND APPLY OIL
- WHILE ROLLING, MAKE A SMALL SQUARES AND GIVE A PRICKS WITH FORK
- BAKE IT AT 180°C WITH BOTH COIL ON
- TIME 20 TO 25 MINUTES
- SHELF LIFE IS 1 MONTH

NOTE: -

PIZZA STICKS (BAKED)

SAME DOUGH BY CHANGING PIZZA SEASONING INSTEAD OF ITALIAN HERBS WITH SAME AMOUNT & CHANGING PERI PERI SEASONING INSTEAD OF MIX HERBS. SHOWN IN AS VIDEO

FARSI PURI (DEEP FRIED)

SAME DOUGH BY CHANGING AJWAIN INSTEAD OF MIX HERBS & JEERA INSTEAD OF ITALIAN SEASONING.

- 📦 DRIED AND BAKE FARSIAN
- 📦 FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONDITIONERS
- 📦 SHELF LIFE 1 TO 1.5 MONTH
- 📦 BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
- 📦 DEPENDING ON OVEN

7. TWISTERS

INGREDIENTS: -

MAIDA	315GM
SEMOLINA	50 GM
SALT	10 GM
BLACK SESSAME	2.5 GM
AZWAIN	4 GM
CUMIN	2 GM
HOT GHEE/OIL	35 ML
KASURI METHI	1.25 GM
WATER	200 TO 225 ML APPROX

PASTE

RICE FLOUR/CORNFLOUR-35 GM

GHEE-60 ML

METHOD :-

- TAKE A BOWL ADD ALL INGREDIENTS AND MAKE A DOUGH
 - KEEP ASIDE FOR 15 TO 20 MINUTES
 - TAKE A SMALL BOWL AND ADD RICE FLOUR OR /CORNFLOUR BY ADDING GHEE AND MAKE A THICK PASTE AND KEEP ASIDE
 - DIVIDE MAIDA DOUGH INTO 6 TO 7 PARTS
 - ROLL ALL PARTS INTO THIN ROTI
 - TAKE ONE ROTI APPLY RICE FLOUR PASTE ONTO AND SPRINKLE MAIDA ON IT.
 - PUT SECOND ROTI & AGAIN
- SPREAD RICE PASTE REPEAT THIS FOR 6 ROTIES
- NOW MAKE TIGHT ROLL
 - CUT INTO 2 INCH RECTANGLE SIZE THIN STRIPS & TWIST
 - SHOWN AS VIDEO
 - DEEP FRY IT
 - SHELF LIFE IS 1 MONTH
- 📺 FOR SELLING PURPOSE, ZIP LOCK BAG OR AIRTIGHT CONTAINER
 - 📺 SHELF LIFE 1 TO 1.5 MONTH
 - 📺 BAKE FOR 160 OR 170 FOR 15 TO 20 MIN
 - 📺 DEPENDING ON OVEN

8. VRAKI PURI

SAME AS TWISTERS, BUT INSTEAD OF RECTANGULAR SHAPE, GO WITH ROUND PURI

SHOWN AS VIDEO

VIDEO LINK

<https://youtu.be/Yh4id5OcApo?list=PLZkQIZCiMT63Swb6zPVaFaUn0vs18pmrk>

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9. DRY KACHORI

INGREDIENTS:-

FOR DOUGH

MAIDA	200 GRAM
WATER	100 GRAM
HOT GHEE	50 GRAM
SALT	5 GRAMS
LEMON JUICE	1 ½ TSP
POWDER SUGAR	½ TSP
SODA	1/8 TSP

METHOD:-

FOR DOUGH

- IN A MIXING BOWL, ADD MAIDA ALONG WITH GIVEN INGREDIENTS OF DOUGH KNEAD A SOFT, SMOOTH DOUGH.
- COVER THE DOUGH WITH A DAMP CLOTH AND LET IT REST FOR 15 MINUTES.

STUFFING

CLOVES	10 TO 12
FENNEL SEEDS	1 TBSP
SESSAME	1 ½ TBSP
FARSAN	½ CUP
GATHIYA SHEV	½ CUP
SHEV	½ CUP
SUGAR	2 TBSP
BLACK PEPPER POWDER	1/8 TSP
SALT	1/8 TSP
HING	¾ TSP
AMCHUR POWDER	½ TSP
RED CHILLI POWDER	1 TBSP
GARAM MASALA	½ TSP
CORIANDER POWDER	½ TSP
TURMERIC	¼ TSP
IMALI CHUTNEY	2 TO 3 TSP

METHOD

FOR STUFFING & MAKING KACHORI

- DRY ROAST ALL STUFFING INGREDIENTS FOR 2-3 MINUTES UNTIL FRAGRANT.
- LET THEM COOL AND GRIND THEM INTO A COARSE POWDER. AND KEEP ASIDE.
- IN A LARGE BOWL, MIX FARSAN (½ cup), GATHIYA SEV (½ cup), AND REGULAR SEV (½ cup).
- ADD THE GROUND MASALA OF STUFFING INTO THE MIXTURE TO THE FARSAN MIX.
- POUR IN imli CHUTNEY (2-3 tbsp) AND MIX EVERYTHING WELL UNTIL COMBINED.
- Shape and FILL THE KACHORI BY DIVIDING THE DOUGH INTO equal-sized BALLS (ABOUT THE SIZE OF A LEMON).
- ROLL EACH BALL INTO A SMALL DISC.
- PLACE A SPOONFUL OF THE PREPARED STUFFING IN THE CENTRE OF THE DISC.
- CAREFULLY ENCLOSE THE FILLING, AND PINCH THE TOP TO SEAL. GENTLY PRESS THE KACHORI TO BALL SHAPE.
- CAREFULLY DEEP FRY THE KACHORI IN BATCHES.
- FRY THEM ON LOW HEAT UNTIL THEY ARE GOLDEN BROWN AND CRISP.
- REMOVE THE KACHORI FROM THE OIL AND DRAIN ON PAPER TOWELS.
- YOU CAN BAKE THEM TOO @170°C FOR 20 TO 25 MINUTES OR UNTILL GOLDEN PINK

STORAGE

- ALLOW THE KACHORI TO COOL COMPLETELY. STORE THEM IN AN AIRTIGHT CONTAINER FOR UP TO A MONTH.
- FOR SELLING PURPOSES TAKE ZIP LOCK BAGS TOO.

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10. BHAKHARWADI

INGREDIENTS: -

FOR DOUGH

MAIDA	200 GRAM
WATER	100 GRAM
HOT GHEE	50 GRAM
SALT	5 GRAMS
LEMON JUICE	1 ½ TSP
POWDER SUGAR	½ TSP
SODA	1/8 TSP

METHOD: -

FOR DOUGH

- IN A MIXING BOWL, ADD MAIDA ALONG WITH GIVEN INGREDIENTS OF DOUGH KNEAD A SOFT, SMOOTH DOUGH.
- COVER THE DOUGH WITH A DAMP CLOTH AND LET IT REST FOR 15 MINUTES.

STUFFING

CLOVES	10 TO 12
FENNEL SEEDS	1 TBSP
SESSAME	1 ½ TBSP
FARSAN	½ CUP
GATHIYA SHEV	½ CUP
SHEV	½ CUP
SUGAR	2 TBSP
BLACK PEPPER POWDER	1/8 TSP
SALT	1/8 TSP
HING	¾ TSP
AMCHUR POWDER	½ TSP
RED CHILLI POWDER	1 TBSP
GARAM MASALA	½ TSP
CORIANDER POWDER	½ TSP
TURMERIC	¼ TSP
IMALI CHUTNEY	2 TO 3 TSP

METHOD:-

- IN A BOWL, MIX WELL THE ABOVE INGREDIENTS TOGETHER THOROUGHLY.

ASSEMBLING

- ROLL OUT THE RESTED DOUGH INTO A THIN ROUND SHAPE.
- SPREAD THE STUFFING MIXTURE EVENLY OVER THE DOUGH.
- ROLL THE DOUGH TIGHTLY INTO A LOG.
- CUT THE LOG INTO SMALL PIECES (AROUND 1-inch thick).
- FLATTEN EACH PIECE SLIGHTLY.
- HEAT OIL IN A PAN, FRY THE BAKHARWADI PIECES UNTIL GOLDEN BROWN AND CRISP ON LOW TO MEDIUM FLAME.
- DRAIN ON PAPER TOWELS TO REMOVE EXCESS OIL.
- YOU CAN BAKE THEM TOO @170°C FOR 20 TO 25 MINUTES OR UNTILL GOLDEN PINK.

STORAGE

- ALLOW THE BAKHARWADI TO COOL DOWN COMPLETELY STORE THEM IN AN AIRTIGHT CONTAINER FOR UP TO MONTH.
- FOR SELLING PURPOSES TAKE ZIP LOCK BAGS TOO.

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