

# LET'S MAKE... MURUKKU

## Ingredients

Makes about 25 pieces



Rice  
flour

3 cups



Urad dhal  
or lentils

1/2 cup



Carom  
seeds

1.5 tps



Sesame  
seeds

1 tbsp



Asafoetida  
powder

1 tsp



Coconut cream  
with water

1 cup



Salt to taste



1

Roast the urad dhal. Keep aside to cool. Then grind it in a food processor to make it into flour.



3

Add the carom seeds, sesame seeds, asafoetida powder, and salt to taste and mix together.



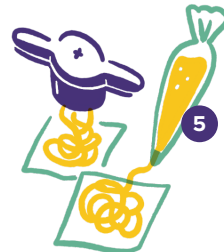
2

Sift the rice flour and the roasted urad dhal flour together into a large bowl.



4

Then add the coconut milk little by little until all ingredients come together to form a ball. This can be done in the bowl. Ensure the dough is not too moist, or it will absorb too much oil.



5

Have baking paper or non-stick paper ready. Press dough into a murukku-maker or piping bag. Squeeze out the dough in circles, onto the non-stick paper.



6

Heat oil in a kadhai or wok on a low flame. Drop a small piece of dough into the oil to check if it's hot enough. The dough should sizzle and brown. Carefully transfer the murukku from the paper into the oil and fry. Each piece should take about a minute to cook completely.



7

Scoop the murukku out using a stainless steel skimmer. Put the murukku aside and let it cool on paper towel before eating!