



Ingredients :

For 30 papads

- 8 cups of flour lens
- 25 ml of water
- 1 teaspoon of cumin seeds
- 1 teaspoon of salt
- 1 teaspoon of black pepper
- A little oil

Preparation :

In a bowl, combine flour lens, salt, pepper and cumin seeds.

Make a well in center, add water and knead until dough is smooth.
Cut dough into balls.

On a surface lightly oiled and floured, flatten the balls in very thin pancake with a roller.

Place baking paper on a baking sheet sprinkled with flour to prevent the pancakes from sticking.

Bake in oven one hour at 100 °, let cool.

This should look like a sort of pancake crisp and dry.

Serve as an aperitif or to accompany a dish.

Tips : Serve with small bowls of sauce and red chilis finely chopped and can be eaten with various toppings such as chopped onions, chutney or dips and other condiments. In parts of India, it is served as the final element of a meal.

Anecdotes : We find the papadam in worldwide under various names : Appalam, Popodum, Poppodum, Papadamo, Papad, Papadam, Papari.

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