

Nachos Beetroot with Salsa



Ingredients

- Maize flour (makai ka atta) ½ cup
- Refined flour (maida) ½ cup
- Oil 1 tablespo for deep-frying
- Turmeric powder ½ teaspoon
- Salt to taste
- Onion powder 1 teaspoon
- Garlic Powder 1 teaspoon
- Paprika 1 teaspoon
- Crushed black peppercorns to taste
- Beetroot puree

Method

1. Heat 1 tablespoon oil in a non-stick pan. Add turmeric powder and sauté for 30 seconds.
2. Take refined flour, maize flour, salt and turmeric oil in a bowl. Now take two portions out of this before kneading the dough.
3. In one of the portion add beetroot puree and knead the dough. While kneads the other dough just like that.
4. Add some warm water and knead into a soft dough.
5. To prepare spice mix, take onion powder, garlic powder, paprika, salt and crushed peppercorns in a bowl and mix well.
6. Heat sufficient oil in a pan.
7. Place the dough on the worktop, drizzle some oil on top and roll out into a thin sheet. Place an inverted round steel platter on top, cut into discs and discard excess dough. Dork with a fork and cut into equal triangles.
8. Deep-fry the triangles in hot oil till golden and crisp. Drain on absorbent paper and sprinkle some spice mix on top while still warm.



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