**“Homely” Biscuits**

**Ingredients:**

* 1 cup White Long Grain Fancy Rice flour
* ½ cup Soft Red Winter Wheat flour
* ½ cup Illinois Blue Corn flour
* 3 tablespoons clarified butter
* 5 to 6 tablespoons water or add as required
* 2 teaspoon carom seeds
* 2 teaspoon black peppercorns – crushed coarsely
* 2 teaspoon dry fenugreek leaves
* 1 teaspoon cumin seeds
* 1 pinch baking soda
* salt as required
* oil as required, for deep frying

A picture containing wooden, wood

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**Procedure:**

1. First heat the clarified butter until hot. Take the heated butter and flours, all the spices, dry fenugreek leaves, salt and baking soda in a mixing bowl.

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1. First mix everything well with a spoon. Then when the mixture is warm or cool enough to handle, mix the fat evenly in the flour with your fingertips.
2. The whole mixture should resemble breadcrumbs. The more you do this, the more flaky texture the biscuit will have.

A picture containing flour

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1. Add 1 or 2 tablespoons of water at a time and only mix the dough. Don’t knead. But only mix the water in the dough until it comes together.
2. When the whole mixture can be easily clumped or gathered together into a ball, cover with a kitchen towel and keep aside to rest for 30 mins.

A picture containing half, close

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1. Heat oil for frying in a frying pan. Pinch small balls from the dough. Simply roll them lightly in your palms to even them.



1. Keep the balls covered with a kitchen towel so that they do not dry out.
2. Flatten each ball with a rolling pin to medium thickness. You will see jagged uneven edges and they are alright.

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1. Check the hotness of oil before frying the mathari.
2. Drop a small piece and if comes to the surface gradually, then the oil is ready.
3. If it comes to quickly, then the oil is very hot and the mathri will brown from out but remain uncooked from inside and will become soft.
4. If it comes slowly, then the oil is cold. Result would be the mathari would absorb a lot of oil and become dense due to over frying.
5. Fry them in medium hot oil turning over as needed until crisp and golden.

A picture containing indoor, rack, kitchen appliance

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1. Regulate the heat between medium-low to medium if required.
2. Drain on kitchen paper towels and when cooled store them in an airtight box.
3. Fry them in batches this way.