



Indian Khari



<http://www.swaminarayan.nu/>

Ingredients:

300 gms	Plain flour
60 gms	Solidified ghee
100 gms	Butter or solidified ghee
1 tsp	Salt
little	Plain flour (all-purpose flour)

Method:

1. Rub solidified ghee into flour till crumbly. Add salt in it. Add needed cold water to form soft dough. Knead till smooth. Keep aside covered for 10 minutes.
2. Roll into a rectangle, with help of little dry flour for dusting. Spread butter or solidified ghee over the rectangle keep a little margin all around.
3. Roll rectangle into a tight roll, pressing sides to keep ghee inside. Place in frizzer for 15 minutes.
4. Remove, roll back to a rectangle. Brush with very little ghee. Fold outer thirds onto central portion. Place back in frizzer for 15 minutes.
5. Roll again, cut into desired shapes. Place on a greased baking sheet, brush with ghee. Place in preheated oven at 400F for 15 minutes.
6. Thereafter reduce to minimum (120F or lower) for 10 minutes.
7. Remove place on cookie rack till fully cooled, before storing in airtight container.