

### Ingredients

Quantity	Measure	Ingredients
200	Grammes	Flour, Gram /Chana Ata
1	Tablespoon	Jeera/Cumin Seeds
1	Tablespoon	Chilly Powder, Red
1	Pinch	Pepper Powder
1	Pinch	Garam-Masala
A	Little	Salt
Half	Liter	Cooking Oil
A	Little	Water

### Method:

Make a soft dough of the mixture of the ingredients, in a little water. Put cooking oil in a deep frying pan, and put the mixture in a Kara kaddi form, and squeeze out strings of the mixture through it, on to the cooking oil, which is boiling on the stove. When the strings are crisp and fried, remove it with a perforated ladle.