

Ingredients

Quantity	Measure	Ingredients	Description
1/2	Teaspoon	Baking Powder	Sieve with flour
1	Tablespoon	Cooking Oil	For frying
1/2	Teacup	Curds	To be mixed with dough
1	Nos	Eggs	To be mixed with dough
1/2	Kilogram	Flour, Maida - (American Pillsbury)	Sieve with flour
2	Teaspoon	Kalonji - Nigella or Onion Seeds	Optional
1	Teacup	Milk	To be mixed with dough
1	Salt-Spoon	Salt	For taste
1/4	Tablespoon	Sugar	To be mixed with dough

Method

Sieve flour with baking powder and salt. Mix curds, sugar, egg, milk and water. Knead it well into a soft dough. Apply a little oil and cover it with a wet cloth for two hours. It will come up very nice.

Now make equal sized balls apply a little oil and put onion seeds on top. Roll it into a round shape.

Stretch it from one side to give a triangular shape.

Now put it on a preheated Tandoor wall or cook in a preheated oven (250 degrees Celsius) by placing it on a greased tray.

Remove when it is crisp and golden brown on both sides. Serve hot topped with butter.