

Bajarichi Bhakri

Introduction

Preparation time : 5 mts

Cooking time : 10 mts

Serves : 2 people

Ingredients

- 1 1/2 cup Bajari Flour / Pearl Millet Flour
- 1/4 tsp Salt
- 1/3 cup Water
- 3 tsp Sesame Seeds

Method

- Take a bajari flour in a bowl, add salt and mix well.
- Add 1/2 cup of hot boiling water and mix well.
- After a dough cools down a bit, start the kneading process.
- Gradually add remaining water to knead it in to soft dough.
- Knead the dough good for about 4 to 5 mts.
- Divide dough in to 3 equal balls, take one of the ball and smooth it out between palms and flatten it out.
- Dust dry bajari flour on rolling board and start to pat the bhakari in round shape.
- Use rolling pin to roll out bhakari to get even consistency.
- Spread a bit of sesame seeds on the top of bhakari and give them a gentle pat as well, so that sesame seeds won't fall down while bhakari is getting roasted.
- Put the bhakari on hot skillet in the upside down position.
- Brush the floured side of bhakari with generous amount of water.
- Let bhakari roast for minute or two or until water starts to evaporate.
- Once the water dries out, immediately flip the bhakari over and roast from other side as well for about a minute.
- Now move the skillet away, lift the bhakari and roast it on a direct heat just like how we roast fulka.
- Serve hot with a dollop of ghee or butter on the top of it!