Farsi Puri

Recipe adapted from Foodviva • Foram: https://foodviva.com/snacks-recipes/farsi-puri-recipe/

Traditional crispy Gujarati snack

Prep: 15 min	Cook: 25 min	Serves: 6

Ingredients

- 1½ cups maida (plain white flour)
- 3 tablespoons semolina (suji/rava)
- 1 tablespoon whole black peppercorns
- 3 tablespoons ghee or cooking oil (for dough)
- 1 teaspoon cumin seeds
- Salt, to taste
- Water, as needed for kneading
- Cooking oil, for deep-frying

Method

1. Combine maida, semolina, cumin seeds, ghee or 3 tablespoons oil, and salt in a wide mixing bowl. Rub and mix together thoroughly.
2. Add water gradually and knead into a firm dough, stiffer than dough for parathas. Cover with a clean cloth and rest for 10–15 minutes.
3. Divide the dough into 2–3 sections. Roll each into a log, cut into small pieces, and flatten them into round portions.
4. Roll each portion into a small disc, approximately 3–4 inches across and 3–4 mm thick. Press 2–3 whole peppercorns into each disc, gently crushing them, and pierce each puri 4–5 times with a fork or knife to prevent puffing.
5. Heat frying oil in a kadai over medium heat. Fry the puris in batches, turning them, until light golden brown on both sides and crisp.
6. Drain on paper towels and let cool completely. They will darken slightly as they cool. Store in an airtight container.

Helpful Tips & Storage

- A firm dough helps the puris become crisp.
- For a more evenly peppery flavor, coarsely crush the peppercorns and mix them into the dough instead of pressing whole ones on top.
- For a more delicate, melt-in-the-mouth texture, add an extra tablespoon of oil when kneading.
- Store in an airtight container after cooling; the source suggests enjoying within 10–15 days. Serve with tea or sweet-and-sour mango pickle.