Traditional Maharashtrian Bhajani Chakli

Adapted from Archana Mundhe, Ministry of Curry | https://ministryofcurry.com/chakli-recipe/

Crispy, spiced spiral snack for Diwali

Yield: 12 servings **Prep: 40 min** **Cook: 30 min** **Total: 1 hr 10 min**

Ingredients — Chakli Dough

2 cups fine, sifted bhajani flour (see flour options below)
2 tbsp hot oil (mohan)
¼ cup hot water
2 tbsp brown sesame seeds
1½ tsp ajwain (carom seeds)
1 tbsp Kashmiri red chili powder
¼ tsp turmeric
2 tsp kosher salt
About ½ cup room-temperature water; add gradually and adjust as needed
Oil for deep-frying

Method

1. Combine sifted bhajani, hot oil and hot water in a bowl. Add sesame seeds, ajwain, chili powder, turmeric and salt. Mix, then slowly work in room-temperature water to form a soft dough. Keep covered with a damp towel.
2. Heat frying oil in a kadai or deep pan. Fit a star-shaped disc into a chakli press. Knead a portion of dough briefly and pack it into the press.
3. Pipe 3–4 tight concentric spiral rounds onto small squares of parchment. Pinch the loose tip against the outer ring so each spiral holds.
4. Test the oil with a tiny dough piece: it should rise in about 5–10 seconds. Adjust heat if it rises immediately or sinks too long.
5. Carefully slide a few chaklis into hot oil without overcrowding. Keep heat high initially, then reduce to medium after about a minute. Turn after 2–3 minutes and fry until crisp and golden, about 5–6 minutes per batch in total.
6. Drain on a paper-towel-lined tray. Allow to cool fully before packing into an airtight container. Reheat the oil before starting each new batch.

Bhajani Flour Option A — Traditional Roasted Grains

- 1 cup basmati rice
- ½ cup chana dal
- ¼ cup urad dal
- 2 tbsp moong dal
- 2 tsp coriander seeds
- 1 tsp cumin seeds

Rinse and drain each grain separately, then air-dry briefly. Dry-roast grains separately for 5–6 minutes, until faintly golden. Roast the spices for around 1 minute. Cool completely, grind finely and sift. Regrind any substantial coarse leftovers. Makes approximately 2½ cups flour.

Bhajani Flour Option B — Quick Flour Blend

- 1 cup sifted rice flour

- ½ cup sifted besan
- ¼ cup sifted urad flour
- 2 tsp ground coriander
- 1 tsp ground cumin

Toast the three flours together in a dry pan for 5–7 minutes, stirring often. Cool fully, then stir in the ground coriander and cumin. Yields just under 2 cups flour.

Helpful Tips & Storage

- Sift the flour for a smooth texture; coarse home-ground bhajani may need considerably more water.
- Add water little by little; aim for soft, cohesive dough that can be pressed without crumbling.
- Fast frying can brown the outside before the inside becomes crisp. Let each batch cook gradually.
- Cool completely before storing. Keep dry and airtight for lasting crunch.