



Luchi Bread

The luchi is a deep fried flat-bread very common to Bangladesh and is also popular in the Eastern Indian states.

In Bangladesh people will often have them for breakfast with fried eggs or fried vegetable such as Alu Bhaji (fried potatoes).

Many people will also often eat them with Bangladeshi desserts such as Shandesh and Halua.

Ingredients

4 cups flour 1 tbsp baking powder 2 tbsp powdered milk 1 tsp salt 1 ½ cups warm water
1 cup oil, enough to fill frying pan to 2.5cm deep

Steps

1. In a large bowl, mix flour with baking powder, salt, and powdered milk.
2. Pour in warm water and mix to form dough.
3. Knead dough by hand until it is soft but not sticky.
4. Cover with a cloth and allow to stand for about 15 minutes
5. Shape into balls about 2 inches across, then flatten by patting and stretching the dough with hands and fingers until the dough is flat and round. A rolling pin may be used instead.
6. Melt shortening in a heavy frying pan, and heat for frying. Add dough, fry one side, then turn.
7. Fry bread until it is golden brown on both sides.

