



## Crispy Papadum Recipe

Prep Time 15mins

Cook Time 20 mins

Serves 12 people

### Ingredients

2 cups sifted chickpea flour

1 teaspoon coarse black pepper

1 teaspoon cumin seeds

1/2 teaspoon salt

1 pressed garlic clove

1/4 cup water

1/4 teaspoon vegetable oil

1/2 teaspoon cayenne pepper to sprinkle

### Method

Preheat oven to 150 degrees Celsius

Stir together the flour, pepper, cumin seed, and salt

Add the pressed garlic and stir again

Add the water and stir until it runs to a very stiff dough

Knead the dough for a few minutes and then roll it into a cylinder 15cm long

Using a serrated knife cut the dough into 12 equal pieces

Working with one piece at a time, lay the dough pieces on a piece of baking paper & drizzle a small amount of oil on it

Lay another piece of paper on top and roll with a rolling pin.

Roll out a circle of about 12-15cm and about 2mm thick

Sprinkle on some cayenne pepper and lay on a baking sheet with baking paper

Bake for 14-15 minutes

When the papadums are crispy and golden brown, remove them from the oven and cool on a wire rack for at least 5 minutes

Enjoy!