

Spicy Murmura/Puffed Rice

(India)

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This recipe is from India. India is a country with great cultural diversity. There is also a wide variety of recipes and food preparations across the country. This recipe is called Spicy Murmura. It is eaten as a snack along with tea. It is a popular street food in India.

Ingredients:

2 tablespoons oil

1/4 cup peanuts

2 tablespoons roasted split gram dal

1 teaspoon mustard

1 dried red chilli (broken) (optional)

pinch of hing

curry leaves, a few

1/4 teaspoon turmeric

1/2 teaspoon kashmiri red chili powder (optional)

3 cups murmura/puffed rice

1/4 teaspoon salt

Instructions:

In a large pan heat oil and add peanuts. Saute on medium flame until the peanuts turn golden and crunchy.

Add roasted split gram dal and roast on low flame. Set aside.

Add mustard, dried red chilli (optional), hing, and a few curry leaves to hot oil. Saute until the mustard seeds splutter. Add turmeric and Kashmiri chilli powder. Saute on low flame.

Add murmura/puffed rice and mix gently coating the murmura well.

Turn off the flame and add salt. Mix well.

Cool the spicy murmura completely and store in airtight container for up to 2 months.

Tips: Do not over heat the pan. Keep the heat on low-medium.