

Masala Cheese Puri (Poori)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-poori-recipe>

Ingredients:

- 1 cup all purpose flour maida
- 1/4 cup whole wheat flour atta
- 2 tablespoons sooji semolina
- 1/2 cup processed cheese grated
- 1/2 cup paneer cottage cheese grated
- 2 teaspoons garlic powder
- 2 teaspoons Italian herbs
- 2 tablespoons coriander leaves chopped
- 2 teaspoons oil refined
- salt
- black pepper
- 2 cups oil refined, for deep frying
- 1/3 cup lukewarm water to bind dough

Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 10 milligrams
4. Fat: 119 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 11 grams
8. Sodium: 260 milligrams
9. Sugar: 1 grams

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