

Hint Papadam

Learn how to make crispy homemade Indian papadam (poppadom) from scratch. This traditional lentil wafer is gluten-free, vegan, and perfect as an appetizer.

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| 15 | 20 | 35 | 8 | Easy |
| HAZIRLIK DK | PI?IRME DK | TOPLAM DK | PORSIYON | ZORLUK |

Hint Papadam

Malzemeler

- 2 cup flour
- 1 cup water
- 1 clove garlic
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cumin
- 1 tsp chili powder

Yap?l???

- Prepare the workspace**

Preheat oven to 150°C (300°F). Line a large baking sheet with parchment paper.
- Make the dough**

Mince 1 garlic clove finely. In a large bowl, whisk together 2 cups lentil flour, 1 teaspoon salt, 1 teaspoon cumin, 1 teaspoon black pepper, and 1 teaspoon red chili flakes until evenly combined.
- Add the minced garlic and 1 tablespoon oil to the flour mixture. Gradually add 1 cup water while mixing with your hands until a soft, slightly sticky dough forms.**
- Knead the dough on a clean surface for 3-4 minutes until smooth and elastic. The dough should hold together without being too wet or crumbly.**
- Shape and roll the papadums**

Divide the dough into 8 equal portions and roll each into a ball. Cover with a damp cloth to prevent drying.
- Working with one ball at a time, roll it on a lightly floured surface into a paper-thin circle about 6-7 inches in diameter. The papadam should be translucent when held up to light.**
- Place each rolled papadam on the prepared baking sheet, ensuring they don't overlap. You may need to use two baking sheets.**
- Bake the papadums**

Bake for 12-15 minutes, rotating the pan halfway through, until the papadums are golden brown, crispy, and curl slightly at the edges.

- 9 Remove from oven and transfer immediately to a wire rack to cool for 2-3 minutes. Serve warm or store in an airtight container for up to 1 week.

?puçlar?

Roll the dough as thin as possible - aim for translucent thinness for the crispiest results.

Ensure papadums are completely dry before storage to prevent spoilage and maintain crispiness.

For extra flavor, experiment with adding ajwain (carom seeds), asafoetida, or curry leaves to the dough.

If the dough is too sticky, add a little more flour; if too dry, add water one teaspoon at a time.

Cook papadums immediately after rolling, or cover with a damp cloth to prevent drying out.

For perfectly round papadums, use a large bowl or plate as a guide when rolling.

Test one papadum first to check cooking time and adjust oven temperature if needed.

Store different spice varieties separately to maintain distinct flavors.