

# Besan Sev (Indian Snack)

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### INGREDIENTS:

- 1 cup gram flour (Annapurna besan)
- 1/4 teaspoon carom seeds (ajwain)
- 1/4 teaspoon red chili powder
- A pinch of asafoetida (hing)
- Salt to taste
- Water (as needed to make a dough)
- Oil for frying



## PREPARATION:

- Mix all dry ingredients together to form a dough.
- Use a sev maker or a piping bag with a star-shaped nozzle to make thin sev strands.
- Heat oil and pipe the sev into the oil. Fry the sev until golden and crispy.
- Drain on paper towels and let them cool. Great crunchy accompaniment for tea or coffee!