

Papad /Pappadum



Papad is made from dough that is rolled out and dried. It is quite a long process and is much easier and quicker to buy the papad from a shop and then cook it. There are many different types of papad. They can be made from dals, most commonly urid dal, or from potato, grains such as millet, tapioca and so on. They may have spices or may be plain. Some papad are best fried whilst others are best roasted. Any oil can be used to fry papad. If roasting a papad you can roast it on top of the flame by moving the papad quickly front and back. It can also be placed under a hot grill. Papad is best served immediately but can be kept in an airtight container for some time.