

## Baked Sev



### Ingredients

- 1 cup Besan (Bengal gram Flour)
- 1/4 TSP Turmeric powder (Haldi)
- 1/4 TSP Asafoetida (Hing)
- 2 TSP Lemon Juice
- 1/4 TSP powdered Sugar
- 2 TSP Oil
- Salt to taste

### Method

1. Combine all the ingredients in a bowl, mix well and knead into a semi-soft dough, using approx. 2 TBSP of water.



2. Shape the dough into a cylindrical roll, fill the dough into the “sev press” and press out thin strands onto a greased baking tray.



3. Bake in a pre-heated oven at 200°C (400°F) for 8 to 10 minutes or till it turns light brown in colour.



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4. Cool, store in an air-tight container and use as required.

**Handy Tips:**

1. Ensure you use a sev press plate with very thin holes so the sev bakes faster and is crisper.
2. If your baking tray is small, make this recipe in 2 batches.

**Source:** Tarla Dalal

**URL:** <https://www.tarladalal.com/Baked-Sev-32978r>

**Video URL:** <https://www.youtube.com/watch?v=5xhT58iQA4Y>