

Papadum

Learn to make homemade papadums from scratch with this easy recipe. Crispy, spiced Indian flatbreads perfect as appetizers or snacks.

15 min

PREP

20 min

COOK

35 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Papadum

Ingredients

- 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

Instructions

- 1 Make the dough**

Combine 2 cups urad dal flour, 1 teaspoon salt, 1 teaspoon ground cumin, and 1 teaspoon black pepper in a large mixing bowl. Mince 1 clove garlic and add to the flour mixture.
- 2** Add 1 cup water gradually while mixing with your hands until a firm, smooth dough forms. Knead for 3-4 minutes until the dough is pliable and not sticky.
- 3** Cover the dough with a damp cloth and let rest for 10 minutes at room temperature.
- 4 Shape the papadums**

Divide the dough into 8 equal portions and roll each into a smooth ball. Cover with damp cloth to prevent drying.
- 5** Roll each ball on a lightly floured surface into a paper-thin circle, about 6 inches in diameter. The papadums should be translucent when held up to light.
- 6** Sprinkle each rolled papadum lightly with 1 teaspoon cayenne pepper, using a pinch per papadum. Set aside on a clean kitchen towel.
- 7 Dry the papadums**

Place papadums on clean kitchen towels or wire racks in a single layer. Let air dry for 2-3 hours until completely dried and crisp to touch.
- 8 Cook the papadums**

Heat 1 tablespoon oil in a large skillet over medium-high heat until shimmering. Fry each papadum for 10-15 seconds per side until it puffs up and turns golden brown with darker spots.

- 9 Transfer cooked papadums to paper towels to drain excess oil. Serve immediately while hot and crispy, or store in an airtight container for up to 1 week.

Tips

Roll the dough as thin as possible - they should be almost translucent for the best crispy texture.

Ensure papadums are completely dry before baking; any moisture will result in chewy rather than crispy results.

Add extra spices like black pepper, garlic powder, or red chili flakes to customize the flavor to your preference.

Use a light coating of oil when rolling to prevent sticking and help achieve paper-thin thickness.

Store uncooked dried papadums in airtight containers with silica gel packets to maintain dryness.

For even cooking, rotate the baking tray halfway through the baking time.

Test doneness by checking if they're completely crisp and lightly golden - they should make a crackling sound when tapped.

If they puff up unevenly during baking, gently press down with a spatula while still hot.