

pappadams

Equipment:

wok, wire scooper (or tongs), one large baking tray and 3-4 squares of paper towel

Ingredients:

1½ cups canola or rice bran oil
1 or 2 packs round pappadams

Method:

Heat oil in wok until hot.

You can test if the temperature is o.k. by putting in a tiny bit of broken pappadam, it should bubble and puff up.

Put 1 or 2 pappadams in at a time. Make sure that they are totally covered in oil.

They need to cook fairly quickly, (3 or so seconds) but you don't want to cook them too quickly so they burn.

When cooked, scoop out, **shake excess oil back into wok**, then put on paper towel.

Keep doing this until all finished, you will need to work quickly, as the oil will burn if there is nothing in it.

REMEMBER OIL IS VERY HOT, SO NO MUCKING AROUND.

The easiest way to do this is one person putting the pappadams in, and another person scooping them out when cooked. As soon as it is out, put another pappadam in so the oil doesn't burn.

