

A close-up photograph of a woven basket filled with golden-brown, ruffled pappadams. In the foreground, there are two small clay bowls containing dipping sauces, one appearing to be a red chili sauce and the other a yellowish-white sauce. The background is softly blurred, showing more of the basket and the warm, ambient lighting of the scene.

Pappadams

Pappadams are spicy thin crisp wafers made from spiced potato or flour. They are an essential for any Indian dish. They can be eaten hot or cold.

You can buy commercial packets of pappadams at most grocery stores or Asian food stores. There are about 30 in a packet. They do not need to be refrigerated.

How to serve pappadams

You will need

1 packet of pappadams
cooking oil and suitable pan
tongs
paper towels

Method

1. Pour a few centimetres of oil into a large pan and heat the oil until it begins to smoke.
2. Dip one pappadam at a time into the oil and, within seconds, it will puff up to full size. Using tongs, turn the pappadam quickly over when the underside is a shade of golden brown.
3. Remove the pappadam when both sides are golden brown and let the oil drain off on a sheet of paper towel.

Unused pappadams should be sealed in a packet or jar to be kept dry. They will keep for quite a while.

