

# Quick Bhatura Recipe / Chola Poori Without Yeast



Bhatura, bhatoora, batoora or chola poori is a popular Punjabi breakfast dish. I wanted to post the chole bhatura recipe for a long time and finally I made it today. There are lot of recipes for bhatura available with yeast and without yeast. I saw this recipe here and I tried, it came out good and puffy. This bhatura recipe is without yeast, here the yogurt helps the bhatura to rise and adds a little tangy taste. I love bhatura because they are crispy outside and spongy inside. Bhatura with chole masala is totally irresistible in taste.. Try this quick bhatura recipe in your home and enjoy.

# Ingredients for Quick Bhatura Recipe / Chola Poori Without Yeast

Prep time : 4 hrs    Cooking Time: 30 mins    Serves :7

- 2 Cups of Maida (All Purpose Flour)
- 3 Tbsp of Sooji (Rava / Semolina)
- 4 Tbsp of Yogurt
- 1 Tbsp of Oil
- 1/2 Tsp of Sugar
- 1 Tsp of Baking Powder
- Vegetable Oil to deep fry
- Water as needed

## Method – Quick Bhatura Recipe / Chola Poori Without Yeast

- Mix all the ingredients in a bowl except oil, knead well and form a soft and smooth dough.
- Cover the bowl and keep it aside for 4 hrs to allow fermentation to take place. Knead the dough again and form it into lemon sized balls.
- Take one ball, roll into thick round shaped disc.
- Heat oil in a frying pan, once it is hot, turn the flame to medium, carefully slide the bhaturas in hot oil.
- After few seconds, press it with the back of the laddle, so that it puffs up. Fry both sides until it turns golden brown. Remove it from the oil with a laddle and serve hot with chole.

### Tips

- Make sure you have enough oil in a frying pan, otherwise the bhatras will not puff up.
- You can also make bhaturas with yeast.
- Always fry bhaturas in a medium flame.



# Bhatura Recipe

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