

BHAKHARI FLOUR 1KG



Key Features:

- **Premium Quality:** Milled from carefully selected grains to deliver consistent quality and freshness.
- **Perfect Texture:** Specially processed to achieve the ideal dough consistency for soft and flaky Bhakharis.
- **Nutritious:** Packed with essential nutrients like fiber, protein, and vitamins to support a healthy diet.



- **Easy to Use:** The finely milled flour ensures hassle-free kneading and rolling, even for beginners.
- **Versatile:** Not just for Bhakharis—great for making other flatbreads like rotis, puris, and parathas.

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Why Choose Swastik Bhakhari Flour?

Swastik Bhakhari Flour stands out for its authentic flavor and impeccable quality. It brings the taste of homemade goodness to your kitchen, making every meal special.

Usage Instructions:

1. Mix the flour with water and a pinch of salt to form a soft, pliable dough.
2. Roll into thin rounds and cook on a hot tawa until golden brown.
3. Pair with ghee, pickle, or your favorite curry for a delicious meal.

Packaging and Storage:

- **Pack Size:** 1kg, perfect for small families or occasional use.



- **Storage:** Store in an airtight container in a cool, dry place to retain freshness and aroma.

Categories: Swastik Flour Range