

BHAKHARI FLOUR 2KG



Key Features:

- **Premium Quality Wheat:** Carefully selected grains ensure superior taste and texture in every dish.
- **Ideal for Bhakharis:** Delivers the perfect dough consistency for soft, crispy, and flavorful Bhakharis.
- **Rich in Nutrients:** Packed with essential dietary fiber, protein, and minerals for a balanced diet.
- **Multipurpose Flour:** Perfect not just for Bhakharis but also for rotis, parathas,



and puris.

- **Extended Freshness:** Hygienically packed to preserve freshness and quality for longer.

Key Features:

- **Premium Quality Wheat:** Carefully selected grains ensure superior taste and texture in every dish.
- **Ideal for Bhakharis:** Delivers the perfect dough consistency for soft, crispy, and flavorful Bhakharis.
- **Rich in Nutrients:** Packed with essential dietary fiber, protein, and minerals for a balanced diet.
- **Multipurpose Flour:** Perfect not just for Bhakharis but also for rotis, parathas, and puris.
- **Extended Freshness:** Hygienically packed to preserve freshness and quality for longer.

Benefits of Swastik Bhakhari Flour 2kg:

1. **Economical Size:** The 2kg pack is ideal for families, offering excellent value for frequent use.
2. **Authentic Taste:** Retains the traditional flavors of homemade Bhakharis, making every meal a delight.
3. **Easy to Work With:** Fine texture ensures effortless kneading and rolling, even for beginners.

Preparation Tips:

- Combine the flour with water and a pinch of salt to make a soft dough.
- Roll the dough into thin rounds and cook evenly on a tawa.
- Serve hot with ghee, pickle, or your favorite vegetable curry.



Storage Recommendations:

- Store in a cool, dry place in an airtight container to retain freshness.
- Use within the recommended period to enjoy the best quality.

Why Choose Swastik?

Swastik is synonymous with trust and quality, delivering premium flour to help you create delicious, healthy meals. With this 2kg pack, you can easily enjoy the convenience and authentic taste of traditional Indian flatbreads at home.

Categories: Swastik Flour Range