

A Recipe for Ghulmaldi

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1 Speaker Sadaf Munshi] yul yulmaalđi

Ghul, Ghul Maldi

2 Speaker Ruqaya Bano] yulmalđi ke đaa iđe gililum xamali eđas meey bila .

It needs to make that thin bread again for Ghulmaldi.

3 giligilum xamali neđi , yulmandiyulo , “ đumanum mamu ”, sey baan , eđeulo đaa , t^hoon wašču baan , bas bayu maruč eču baan .

Having made the thin bread in ghulmaldi, "yogurt" it is called. In that, the coriander needs to be put and salt and spices are also added.

4 neđi ese babaar neđi , ese ke teey neđi kaa giliginum ne imarđarču baan .

Having balancing everything, and making it thin, that is spread on the thin bread.

5.1 numalđar đubaara yate eđe qap eču baan xamali .

Having spread, another thin bread needs to be put on it.

5.2 neđi žiga žiga đawate oosas meey bila .

Having done that it, it is put on "daw" for long time.

5.3 oosuman ke eđ kuraato manimi ke hole điyušubaan .

When it is put on it for long time, it is taken out after it becomes crispy.

6.1 đaa iđe malđaş ii bas , har đišulo ištimaal meey bila .

And then the butter is spread on it. The butter is used with every recipe.

6.2 manum ke bas esere yulmalđi manimi .

Having done that, it is called Ghul Maldi.