



Bajra roti in Kadhi (OP I)

Serving: 1

Veg

Ingredients

- For the bajra roti
- 2 tbsp bajra
- 1/4 tsp garlic (lehsun) paste
- 1/2 tsp chilli powder
- 1/4 tsp of turmeric powder
- 1/2 tsp coriander -cumin seeds (dhania-jeera) powder
- 2 tsp oil
- salt to taste
- Bajra (black millet), flour for rolling
- For the kadhi
- 1 tbsp besan (bengal gram flour)
- 1/2 cup fresh curd
- 2 tsp ghee
- 1/2 tsp mustard seeds
- 1/2 cumin seeds (jeera)
- 1/4 asafoetida
- 1 tsp ginger-green chilli paste
- 1 whole dry Kashmiri red chilli ,broken into pieces
- 3 curry leaves (kadi patta)
- salt to taste
- 1 tbsp sugar

Preparation Method

- Combine all the ingredients in a deep bowl,mix well and knead into a semi-soft dough using enough warm water
- Roll a portion of the dough into roti
- Heat a non-stick tava (griddle) on a high flame and when hot,place the gently over it
- Cook it till small blister appear on the surface . Turn over the roti and cook for a few seconds
- Cook it on an open flame using a pair of tongs till it puffs up and brown spots appear on the sides
- Cool slightly and cut each roti small square and keep aside
- For the Kadhi
- Combine the besan , curd and 1 cup of water in a deep bowl and mix well using a whisk . Keep aside
- Heat the ghee in a deep non-stick pan,and mustard seeds ,cumin seeds and asafoetida
- When the seeds crackle ,add the ginger -green chilli paste ,red chillies and curry leaves and saute on a medium flame for 30 seconds
- Add the besan -curd mixture ,salt and sugar, mix well and cook on a medium flame ,while stirring continuously . Keep aside
- Just before the serving , re-heat the kadhi ,add bajra roti pieces ,mix gently and cook on a medium flame for 2 min while stirring occasionally
- Serve immediately