



Sama roti

Serving: 1

Veg

Ingredients

- Barnyard millet flour - 1/4 cup
- salt
- water

Preparation Method

- Taking flour in a bowl. Seive the flour with salt. Add a bit of water and start mixing. Adding some water to the dough in parts, begin to knead the dough, keep on adding water as required.
- Knead the dough till it becomes soft. The dough consistency should not be very soft or hard. Now make some balls Of The dough, roll the balls in the palm of ur hands.
- Sprinkle some flour on the rolling board. Then flatten the ball. Turn on the gas stove and put the Tawa to make it hot
- Once the tawa is hot, put the roti on the tawa. First cook on one side, it should be less than half cooked, then turn and cook the other side.
- Now hold the roti with a tong and keep the roti directly on heat, the roti will start to puff then turn on other side on heat.
- Ur roti was ready to eat. Serve the roti with dal or any veggie dish