



## Jeera Almond Bhakri\*

Serving: 1

Veg

### *Ingredients*

- -2 tbsp Almond flour
- -1 tbsp Isabgol
- -salt to taste
- -1 tsp jeera powder Or Finely chopped Methi leaves Or Cabbage
- -1-2 tbsp ghee for greasing and cooking

### *Preparation Method*

- - Mix the Ingredients and kneed the dough with warm water
- -Divide the dough into 2 equal portions.
- -Grease the rolling board with ghee, put a portion of the dough and pat it to make a small roti without using any flour.
- -Heat a non-stick tava (griddle) and cook the bhakri using ghee till it turns golden brown in colour from both the sides.
- -Serve hot.