



Foxtail millet roti

Serving: 1

Veg

Ingredients

- Foxtail millet - 3 tbsp (grind it)
- Besan - 2 tbsp
- salt to taste
- ghee - 1/4 tsp
- coriander - 2 tbsp chopped
- water - 1 cup
- cooking oil - 1 tsp
- Turmeric powder - pinch

Preparation Method

- Combine all the ingredients in a deep bowl and knead into a loose soft dough using enough water.
- Take the dough and flatten it with wet fingers to make around roti. Heat a non-stick tava (griddle) and then place the roti on the tava.
- Make small holes in the roti with the rolling pin so that it cooks evenly.
- Drizzle tsp of oil over it and cook on both the sides till golden brown spots appear on the roti.
- Once done, remove the roti from heat and serve hot.