**Roomali Roti**

Prep time: 40 min Cook time: 30 min

**Ingredients:**

* 1 cup whole wheat flour
* 3 tablespoons all-purpose flour
* 1 teaspoon low sodium salt or as required
* 2/3 cup water (for kneading)

**Instructions:**

**Prepare, Knead and Portion:**

1. In a large bowl, combine the whole wheat flour, all-purpose flour, and salt. Gradually add water while mixing to form a slightly sticky dough.
2. Cover the dough with a moist cotton cloth or muslin. Let it rest for 30 minutes.
3. After resting, knead the dough again. Divide it into medium-sized balls.

**Roll the Roti:**

1. Take one dough ball and sprinkle some whole wheat flour over it.
2. Using a rolling pin, roll the dough into a thin roti, about 10 to 12 inches in diameter. If the dough sticks, sprinkle more flour as needed.
3. Invert a tawa or kadai with a long handle and place it on medium to medium-high heat.

**Cook the Roti:**

1. Gently place the rolled roti on the inverted tawa. Roast it on medium heat. Use a clean, folded cotton napkin to press the edges, center, and sides of the roti to ensure even cooking.
2. Once the bottom side is cooked, flip it using tongs and roast the other side.
3. Remove the roomali roti from the tawa and serve hot.