



THE J.M. SMUCKER Co

# Missi Roti

Surprise your family with this tasty twist on the plain roti. The dash of spices will make accompanying dishes taste even better!

## Prep Time Cook Time Serves Difficulty

15 mins 8 mins 8 N/A

## Ingredients

- 1 cup (250 mL) **Golden Temple®** Durum Atta Flour Blend + extra for dusting  
Durum Atta Flour
- 1 cup (250 mL) whole gram flour
- 1/4 cup (50 mL) cilantro, chopped
- 1/2 tsp (2 mL) turmeric
- 1/2 tsp (2 mL) caraway seeds
- 1/2 tsp (2 mL) red chili powder or green chilies, chopped
- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) water

## Directions

Combine dry ingredients in a large mixing bowl. Slowly add water. Use hands to combine. Knead into smooth dough. Divide into 8-10 parts.

Heat a heavy bottom tava, griddle or skillet on medium high heat.

Dust rolling board lightly. Use rolling pin to roll each ball into circles about 3 1/2" (8-9 cm) wide. Lightly dust dough while rolling to prevent sticking.

Place rolled dough on tava/skillet. Cook until it starts to change colour and small bubbles form on surface, about 15-18 seconds. Use tongs to flip. Cook other side for 12-15 seconds. Flip. Use muslin cloth to apply gentle pressure while moving roti in circular motion, 12-15 seconds. Flip and repeat on other side, 5-8 minutes.

Remove from heat. Wrap rotis in a clean dry cloth. Place in a wide container.

Serve with Kashmiri Dum Aloo, Butter Chicken, Mirchi Ka Salan or other curry of your choice.

Add some greens like finely chopped fenugreek leaves or spinach for a tasty twist.

## Images

