

Tandoori Roti - without Tandoor

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredients	Description
2	Tablespoon	Curds	
1/4	Teacup	Flour, Maida - (American Pillsbury)	
2	Teacup	Flour, Wheat - (Atta)	
2	Tablespoon	Ghee	
A	Little	Salt	to taste

Method

Knead slightly stiff dough cover and keep for 2 hours.

Take Naan sized dough and make a ball.

Roll to a thick Roti (4-5 mm thick).

Heat griddle (thawa) place on thawa and dry one side.

Wet upper side with water and invert.

Invert griddle and roast over gas flame (or if available a barb-que coal fire). It will fall off when done.