

Gluten Free Tomato & Coriander Puris

INGREDIENTS

Gf chapti flour – 1 and 1/2 cup

Gf maize flour-1/4 cup

Gf besan -1/4 cup

Flaxseed powder- 1/4 cup

Tomato puree 1/2 cup

Chopped coriander – 3 to 4 tbsp

Oil – 2 tsp

Spices – salt, red chili powder, dhaniya powder, ajwain, haldi powder

METHOD

1. Mix all the ingredients in a bowl and knead the dough with a very little help of water.
 2. Let the dough rest for 15 to 20 mins.
 3. After that fry the pooris
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