

Ragi Roti

INGREDIENTS

- 3 cups ragi flour
- 1 onion, finely chopped
- 1 carrot, grated
- 10 curry leaves, finely chopped
- A small bunch of cilantro/coriander, finely chopped
- 1/4 tsp red chilli powder
- 1 tsp cumin seeds
- 1 tsp sesame seeds
- 1 cup water
- 1/2 tsp salt

METHOD

1. Start by mixing all the ingredients except water.
2. Sprinkle water and mix the ragi flour. Add water until you get the dough to make it to balls.
3. Take a clean square-shaped cotton cloth. You can take a new washed handkerchief and keep it for this purpose.
4. Dip the cloth in a bowl of water, then squeeze the water out and spread it on a flat platform.
5. Now put the ragi flour ball on the center, and pat it with your palm to make a circle shape.
6. When you get the required shape and thickness, stop patting.
7. Heat the Pan or Tava on stove and keep it on medium flame.
8. Lift the cotton cloth and place the roti on Tava by flipping the cloth slowly.
9. Put little oil around the roti, and close the lid. Increase the heat.
10. Take off the lid, turn the roti to other side. Cook for another one or two minutes.

11. If you see the change in color, the roti is cooked by now.

12. Your Ragi Roti is ready to serve.
