

Tandoori Roti

Written by Bhavesh Zaveri

Ingredients

Quantity	Measure	Ingredients	Description
50	Grammes	Baking Powder	
100	Grammes	Curds	Beaten
2	Nos	Eggs	
One	Kilogram	Flour, Maida - (American Pillsbury)	
50	Grammes	Ghee	Melted
15	Grammes	Kalonji - Nigella or Onion Seeds	Mustard seeds
125	Grammes	Milk	
A	Little	Salt	For taste
1/2	Tablespoon	Sugar	to mix with eggs

Method

Add sugar and milk little by little, to the beaten eggs, as you beat them briskly.

Sieve the flour, salt, and baking powder together.

Mix the curds and a little milk in melted butter till they are blended well. Add the flour and the beaten egg, kneading the dough until it turns very smooth.

Cover and set aside for half an hour. Then divide the dough into lemon sized balls and shape each ball into an oblong-shaped flat bread called "Roti"

Apply melted butter or Ghee (clarified butter) on both sides of the Roti and smear one side of the Roti with onion seeds and then bake it in a Tandoori oven.

Alternately try cooking them on live coals of a bar-b-cue grid, cooking them on both sides till the turn crisp.

Tandoori Roti

Written by Bhavesh Zaveri
