

## 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.