

SIEMENS

## Tandoori Roti



Eggless

Yield  
**8-10 Pieces**

Type  
**Savory**

Function  
**Top &  
Bottom Heat**

Temperature  
**250 degrees  
Celsius**

Time  
**5 - 6 Min**

Tray Level  
**Oven Base**

### Ingredients

- Whole Wheat Flour - 500 gm
- Salt - 2 tsp
- Ghee - 2 tsp
- Curd - 1 tbsp
- Sugar - 1 tsp
- Ajwain - 1 tsp
- Warm Water - 120 ml
- Finely Chopped Coriander - for Garnish
- Butter for applying after Baking

### Method

1. Mix salt to the Whole wheat flour and add the Curd, Water, Sugar to it and knead till it forms a soft smooth dough.
2. Let the dough rest in an oiled bowl with Plastic wrap for 1 - 2 hours.
3. Divide the dough into 8 individual equal portions.
4. Roll these out using a rolling pin and add the coriander on the flattened parathas.
5. Preheat the Oven for 3 - 5 mins.
6. Place the parathas at the Base of the Oven directly (No Tray)
7. Cook for 3 - 4 Min and Flip, Cook again for 5 min. Apply butter or ghee before serving