

Recipe

Griddle-Fried Radish Flatbreads (Mooli Paratha)

By

Anand Lila devi dasi



Ingredients

- 3 C chapati flour
- 1½ Tsp salt
- 1 Tbsp finely shredded ginger
- 2 hot green chilies, chopped
- 3 Tbsp chopped fresh coriander leaves
- 1 Tsp ajwain seeds
- 2 Tsp garam masala
- ½ Tsp turmeric powder
- 2 C shredded radishes, pressed dry
- 2 Tbsp ghee/oil
- 1-1½ C water (or as needed)
- Chapati flour for dusting
- Ghee/oil for cooking

Preparation

1. In a large mixing bowl, combine the first ten ingredients. Add enough water to make a non-sticky dough.
2. Preheat the tava or griddle over moderately high heat.
3. Divide the dough into 14 balls. On a floured surface, roll each ball into 6-inch wide discs using the rolling pin. Sprinkle some flour if the dough sticks to the work surface while rolling.
4. When the griddle is hot, spray the surface with little ghee/oil, and transfer the disc of dough to the griddle. When the top surface shows some bubbles, turn it over and cook on reverse side. Now, apply some ghee/oil over the top of the disc and cook for 30-40 seconds. Turn again and drizzle ghee/oil on this surface too. Press around the edges. The paratha is done when both the sides are brown in color. Repeat the same for the remaining dough. Serve hot.

Yield

14

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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