

# Indian Roti With Radish

Bialik College Kitchen Garden Program



## Ingredients:

- Roti dough:
- 2 cups atta flour
- ½ teaspoon salt
- water (1/2-3/4 cup)
- ½ teaspoon rice bran oil
- filling:
- 1.5 cups grated radish
- ½ onion, finely chopped
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin

## Equipment:

- bowl
- grater
- measuring cups
- chopping board
- knife
- frying pan
- peeler
- colander

## Method:

1. In a bowl, place the atta flour and salt. Mix well. Then add water a little at a time until you have formed a dough. Mix in ½ teaspoon of oil and knead for a few minutes. Let dough rest while you prepare the radish.
2. Grate radish and place in a colander. Squeeze out as much excess water that you can with your hands. Heat some oil in a frying pan and add the onion, radish, cumin and coriander. Mix well and sauté for 7-10 minutes. Transfer to a plate and set aside.
3. Make equal balls with the dough. Make slightly smaller balls with the onion/radish mixture.
4. Roll out the dough to form a circle. Place onion/radish ball in the middle of the dough. Use the dough to cover the onion and

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radish ball. Seal it completely and then roll it out into a thin circle.

5. Drizzle oil on the frying pan and carefully place roti into the pan. Cook until both sides are golden.