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Khooba or Khoba Roti (Indian Flat Bread)



Ingredients

Whole wheat flour - 3 cup
Melted ghee or oil - 6 tsp
Salt - 1 tsp

Preparation

1. Take wheat flour in a big bowl, add salt and melted ghee, rub and mix well.
2. Now add water and make a medium soft dough, cover and rest for 10 minutes.
3. Take a small ball from the dough and dust with dry flour.
4. Make a medium thick chapati with a rolling pin.
5. Place this on a medium hot griddle and cook slightly from one side till colour changes slightly (kacha pakka)
6. Now remove the roti (flat bread) from the griddle and take it on a plate.
7. Pinch the roti all over in a circle using your thumb and finger, as shown in the picture to make indentations.
8. Now again place it on the griddle and cook from both the sides on medium heat.
9. Now remove from the griddle and cook directly on open flame on low heat.
10. Cook till golden spot appears on both the sides.
11. Generously smear with ghee all over.
12. Serve Rajasthani daal with khooba or khoba roti, salad and pickle.

Cooks Note

Khooba or Khoba roti is a specialty of Rajasthan which is made with whole wheat flour.

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