

# Akki Roti

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Gluten-Free, Rice flour flatbreads from South India

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Recipe inspired by: Latha Raghuram

Serves 4 | Prep time: 10 minutes | Cook time: 20 minutes



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[CHECK NUTRITIONAL FACTS FOR THIS RECIPE](#)



## INGREDIENTS:

-   
2 cups of rice flour
-   
3/4 cup finely chopped onions chopped
-   
1 cup shredded coconut
-   
1/2 cup finely chopped cilantro (coriander) leaves
-   
1 – 2 fresh green chilies, deseeded and finely chopped  
(number of chilies depends on the heat level you seek)
-   
1 tablespoon finely grated ginger
-   
3 – 4 tablespoons oil
-   
Salt to taste

## PREPARATION:

-   
Mix all the above into a soft dough (consistency should be like pizza dough, easy to roll out)
-   
Lightly oil your hands, pull out a piece of the dough,

about the size of a large lemon, roll into a ball in your hands.



- Using a plate or your counter, gently pat it into a roughly rounded shape, about 1/4 inch thick. This is your roti.



- Heat a skillet or griddle on high heat, lightly oil it and pat the roti onto it. Let it cook on one side until a light brown and then flip over and let the other side brown well.



- Repeat with the rest of the dough.



- Serve hot.

Serve it with chutney on the side if you like.

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**Akki Roti**

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