

Akki Roti

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Gluten-Free, Rice flour flatbreads from South India

By Meera Vasudevan

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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