








Pumpkin Roti

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Enjoy your homemade pumpkin rotis! They're a great way to incorporate more vegetables into your meals and add a unique flavor to a classic dish.

INGREDIENTS:

-  Whole wheat flour: 2 cups (plus extra for dusting)
-  Pumpkin puree: 1 cup (fresh or canned)
-  Cumin powder: 1 teaspoon
-  Red chilli powder: 1/2 teaspoon (optional)
-  Salt: to taste
-  Water: as needed (to knead the dough)
-  Olive oil or ghee: for cooking



PREPARATION:



Mix Dry Ingredients: In a large bowl, combine whole wheat flour, cumin powder, red chili powder (if using), and salt.



Add Pumpkin Puree: Stir in the pumpkin puree. Mix it well with the flour using your hands or a spoon.



Knead the Dough: Gradually add water as needed and knead to form a soft, pliable dough. The pumpkin puree already has moisture, so be careful not to add too much water.



Rest the Dough: Cover the dough and let it rest for about 15-20 minutes. This allows the gluten in the flour

to relax, making the chapatis softer.



Roll and cook the rotis as usual.



Serve hot.