

# Pumpkin Roti

## Pumpkin Roti

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.**