# Kuttu Ki Roti

Adapted from https://binjalsvegkitchen.com/kuttu-ki-roti/

## Ingredients

2 Cup Kuttu Ka Atta (Buckwheat Flour)
1 Medium Sized Boiled Potato
1-2 tbsp Chopped Coriander Leaves
1 Green Chili Finely Chopped
1 tsp Grated Ginger(opt.)
1 ¼ teaspoon salt
½ tsp oil
Butter or ghee to brush on top

## Instructions

1. In a mixing bowl add buckwheat flour, grate or finely mash the potato, then add chopped coriander leaves, chopped green chilies, grated ginger, salt and mix it well.
2. Now, add little water (1-2 tbsp) at a time, knead the mixture and form the dough, use little more water if required and do not add too much otherwise it will difficult to roll.
3. Once dough is done, add oil and coat it all over, then divide the dough into small lemon sized balls.
4. Heat the griddle, take a one dough ball, dust it into the flour, roll it and make roti or medium circle disk.
5. Place the rolled roti on a heated griddle, once you notice small bubbles on the roti surface, turn upside down and cook it till light brown spots.
6. Brush the top with butter ghee and serve hot.

## Notes

- If dough is too soft, then add little extra flour and knead it again.