

Recipe Name: Rajasthani Khooba Roti
Diet Type: Vegetarian
Course: Lunch
Cuisine: Rajasthani
Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Whole Wheat Flour	4
• Salt - to taste	
• Water - as required	
• Ghee - as required	

Preparation

- To begin with, Rajasthani Khooba Roti first, in a large mixing bowl, add flour, salt, and water, Mix together with your hands to form crumbs.
- Add water to combine it well and make a smooth and yet stiff dough.
- Leave the dough aside for 15 minutes so it rest.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	10	60	15	4	2