

Ingredients

Wheat Flour-2cup

Water-

Salt-to taste

Turmeric powder-1/4tsp

Oil -1tbsp

Cauliflower -1 small

Green chilly-3(chopped)

Ginger-1small piece

Coriander leaves-1cup(chopped finely)

Method

Clean and wash the cauliflower in salt water. Finely chop the florets. In a kadai add chopped ginger, green chilly, turmeric and saute. Now add chopped florets and salt, saute well till cooked. Add coriander leaves, mix well. Keep it aside and cool

or

You can cook the cauliflower florets by adding salt, turmeric and water. When cooked drain the water and mix chopped green chilly, chopped coriander leaves and ginger.

In a bowl add wheat flour, salt and mix well. Now add enough water and 1 tbsp of oil and knead well to make soft dough. Cover the dough with a wet cloth and keep aside for at least 1 hour. Now again knead well and divide the dough into equal balls.

Now roll each ball to small circle and place the gobi mix in the center. Seal by pulling the edges of the rolled dough together to make a ball. Let the stuffed ball settle down for 2 minutes before rolling them.

Now dust the roll. Roll the ball into medium size. If it sticks to the rolling surface, lightly sprinkle atta in both sides of the paratha and roll.

Heat a pan on medium high heat. Place the paratha. Flip it after 1 minute. After one minute turn to other side. Then flip it again. That time you can see golden brown spots on the top side. Then spread one tsp of oil or ghee on the paratha. Again flip the paratha and lightly press the puffed areas with a spatula. Apply oil. Flip again and do the same. So both sides are well cooked. Remove from the pan. Make the rest of the paratha in the same way. So the tasty gobi paratha is ready to serve. Serve with curd and pickle or have simply. :)

Love

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Veena