



3.1 Rice Paratha: This is yet again Indian flat bread where there are two types of it. One which is crisp for which cummins, corrainder etc are added for flavor to suit ones needs. The other softer version where it is stuffed and spices used and onion is used as a side dish. The shallow roasting of these can be done either with oil, ghee or butter or one can used butter on top too.



3.2 Missi Roti: These are soft but made out of whole wheat flour, chickpea flour, gram flour etc. One has to knead all together with ginger, green chilli, caram seeds(ajwain) coriander seeds etc salt to taste and set it aside for sometime. Then roll them into balls and then roll them out to make these flat breads by shallow frying the. It is individual choice to use oil, ghee or butter to shallow fry.