

Ajwain Flavored Wheat Flour Bread (Ajwain Paratha)



Ingredient

- Sieved wheat flour - 2 Cup
 - Salt - ½ Tsp
 - Ajwain seeds - 2 Tsp
 - Melted ghee or oil - 3 Tbsp
 - Warm water (or as needed, adjust accordingly) - ½ C
 - Sieved wheat flour for dusting
 - Approximately ½ C of melted ghee or oil for cooking
-
- Mix the flour, salt and ajwain seeds in a bowl.
 - Drizzle in the melted ghee or oil and rub it with the fingertips until the mixture resembles coarse oatmeal.
 - Add the water and quickly gathering the mixture, form smooth, non sticky dough.
 - Cover and rest the dough for ½ -2 hours.
 - Divide the dough in 10 parts and roll them into balls.
 - Slightly flatten a ball, using the rolling pin, roll the ball into a round of 6 inches in diameter, dipping it in the dusting flour as required, to keep it from sticking to the work surface.
 - With a pastry brush or fingertips, brush the top of the round with ghee or oil, and then fold it in half.
 - Now, brush the top of this half-circle with ghee oil, and fold it in a quarter circles. Dipping with dusting flour from time to time, roll it into triangle 6-inches on a side. Repeat for all other breads and keep it over a greased surface without touching each other and covered with a damp cloth.
 - Preheat a griddle over moderate heat, spray the surface with little ghee/oil, and transfer the bread. When the top surface of the bread shows bubbles, turn it over & cook on reverse side.
 - Now, sprinkle some ghee/oil over the top of the bread & cook for 30-40 seconds. Turn again and drizzle oil on this surface too. Press the bread using the back of a flat spoon.
 - The bread is done when both sides show reddish-brown spots. Repeat for all the remaining breads.