

## Mixed Grain & Bean Bread

### Thalipeeth



- 1 cup roasted flour (This flour is made of chana, mung, mutki, millet, rice and wheat – equal proportions. First roast and then grind)
- 1 cup wheat flour – unroasted
- ½ tsp ginger – grated
- ¼ tsp cumin seeds
- Coriander leaves
- 3 pinches ajwain seeds
- ½ tsp sesame seeds
- 1 tsp fenugreek leaf powder
- ¼ cup chopped cabbage or any other grated vegetable
- Water

1. Make a dough of all the ingredients, adding enough water to make a soft dough.
2. Roll in rounds and cook on both sides with a small amount of oil (about ¼ tsp each piece).