**HERB ROTI**

**From the garden: - Parsley, chives, rosemary, nasturtium**

**Ingredients**

* 1 cup of besan or chickpea flour
* 1 cup of wholemeal flour
* 1 cup of loosely packed herbs from the garden, chopped very finely
* 1 teaspoon of salt
* ½ teaspoon of red chilli powder
* ½ teaspoon of turmeric
* 1 teaspoon of garam masala
* Enough water to make a dough

Method

1. Mix all of the ingredients in a bowl adding enough water to make smooth dough. Cover and set aside for 20 minutes.
2. Shape dough into 12 smooth balls.
3. Lightly flour bench. One by one roll out each ball into circles roughly 6 cm in diameter.
4. Heat a non-stick frying pan. Spray with olive oil spray.
5. Cook each roti on both sides until reddish brown spots appear.
6. Serve!