

Ghar Ka Bana Tandoori Paratha



Ingredients

Fine Flour	4 Cup
Baking Soda	1 ½ Tea Spoon
Yeast (If Available)	½ Tea Spoon
Milk	½ Cup
Salt	1 Tea Spoon
Sugar	1 Tea Spoon
Hot Water	As Required
Small Sesame Seeds	As Required
Butter	2 Table Spoon
Egg	1 Beat With 1 Tea Spoon Of Water

Method

Add Baking Soda, Yeast, Salt, Butter & Sugar In Half Cup Hot Water , Then Pour It On Flour . Mix All Of Them And Prepare A Fine Medium Dou With The Help Of Milk And If Required Add Little Amount Of Water As Well.

Leave It For One Hour To Set , Then Before Putting Paratha On Pan Apply Egg And Water Mixture To Paratha With Brush Or Spoon And Sprinkle Sesame Seeds.

Paratha Is Ready To Cook. Put It On Tawa And Fry As Ur Requirement. Serve With Amulet Or Halwa.

www.Calmingshalwa.com