<https://www.foodnetwork.com/recipes/aarti-sequeira/aloo-gobi-1952543>

**Aloo Gobi**

2 garlic cloves

2 teaspoons grated ginger

1 tablespoon ground coriander

1/4 teaspoon turmeric

1 cup water, divided

2 tablespoons oil

1 large serrano pepper, split down the middle leaving halves attached

1 teaspoon cumin seeds

1 small head cauliflower, cut into small florets

2 russet potato, peeled and cut into 1/2-inch cubes (similar size to cauliflower)

Kosher salt

2 tablespoons freshly minced cilantro leaves, to garnish

1. Mix the Ginger-Garlic, coriander, turmeric, and 1/2 cup water in a small bowl. This is a simple wet masala (spice mix). Set aside.
2. In a large pot, warm the oil over medium-high heat until shimmering but not smoking. Add the serrano pepper, wait 30 seconds, and then add the cumin seeds and wait until they're done spluttering.
3. Add the wet masala (careful, it will also splutter). Cook until the paste thickens, deepens in color slightly, and oil oozes out of the perimeter of the masala, about 2 minutes.
4. Add the cauliflower and potatoes, stirring to coat the vegetables with the masala. Season with salt and add 1/2 cup water.
5. Cover and cook over medium heat 10 to 15 minutes. Then, remove the lid, stir, and cook until the cauliflower and potatoes are cooked through, about 5 minutes. Garnish with cilantro and serve.

**Roti**

While the baguette is the typical French bread, the roti is typically Indian.  Every family has a particular way of making theirs, and often, it’s regarded as a special skill that Indian women must master in their lives.  These are unleavened flatbreads and are incredibly versatile for everyday eating.  Roti making is a daily ritual in many homes, and the recipes are more intuitive than instructive rolling perfectly round, even Rotis takes practice.  Still, it’s not an issue if you are unable to do so at first.  As long as they are an even thickness and you don’t overcook them, they will still be tasty.

Makes 8 Rotis

Prep Time  40 minutes

Ingredients

* 2 cups all-purpose white flour
* ¼ cup melted butter or ghee
* 1 cup of boiling water
* ¼ tsp salt

Method

1. Sift the flour and salt into a large bowl.
2. Drizzle over the melted butter and use your fingertips to combine so that the mixture resembles breadcrumbs.  Gradually, water is a rolling boil (this is important); make a well in the mixture, gradually pour over the boiling water, and mix with a spoon.
3. Once the mixture has cooled a bit, knead by hand until the dough is smooth and elastic - about 5 minutes of vigorous kneading will suffice.
4. Cover the dough and set it aside to rest for about 5 minutes.
5. Divide the dough into eight evenly sized pieces.
6. Roll each piece into a ball and place it in the bowl.  Cover with a damp tea towel.
7. Heat a heavy-based pan on medium heat.  While it is heating up, start rolling out your Rotis.
8. Flatten a ball of dough in your palms and place it on a well-floured surface.  With a rolling pin, roll out into a circle, about 8-9 inches in diameter.
9. Carefully place the rolled-out Rotis on the hot pan.  When you see a tiny white bubble form on the upper side of the Roti (about 10 to 15 seconds), flip it over and cook the other side until brown spots develop in the side that is on the pan.
10. Flip over again to cook the first side.  Cook till brown spots form on this side as well.
11. Remove from the pan and place in a glass or metal container lined with a paper towel.  Keep this container covered while you cook the rest of the Rotis.
12. Repeat steps 7-12 for the remaining seven pieces of dough.
13. Serve with curries or use to make Indian-style wraps.