



Four Fold Wrap | Aashirvaad Atta with Multigrains

Ingredients:

Aashirvaad Atta with Multigrains	2 cups
Salt	1 tsp
Oil	2 tsp
Pav Bhaji	
Garlic Chutney	
Onion	
Cheese	
Mayonnaise	
Aloo Tikki	
Tomato	
Lettuce	
Banana	
Jam	
Dry Fruits	
Chocolate	
Schezwan Potatoes	
Schezwan Chutney	

Below are steps to make the most delicious Four Fold Wrap

Step 1 (15 mins): Knead the dough using Aashirvaad atta with multi-grains, salt, oil, and water.

Step 2 (7 mins): Prepare rotis and roast them on a tawa on a high flame. Keep aside to cool.

Step 3 (2 mins): Take a knife and cut the roti from the center.

Step 4 (5 mins): Place a sufficient amount of pav bhaji filling in one quadrant, place onions in another quadrant, red garlic chutney in the third quadrant, and cheese in the fourth quadrant.

Step 5 (5 mins): Fold in quadrants and grill on a pan until golden brown in colour.

Step 6 (10 mins): Repeat the procedure with mayonnaise, aloo tikki, lettuce, onion, and tomato; jam, banana, dry fruits, and chocolate; and. schezwan potatoes, schezwan chutney and cheese.