

ROTIS RECIPE

Roti's are a perfect pairing to almost any Indian curry dish.

Ingredients:

- 2 cups/500ml cake wheat flour sifted
- 4 tbsp melted butter plus extra for brushing the rotis
- 1 cup/250ml boiling water
- pinch of salt optional

Method:

- 1) Sift the flour. Add the melted butter
- 2) Pour the cup of boiling water into the flour
- 3) Mix it into the flour using a fork or spoon. You will have a wet, lumpy mixture.
- 4) Mixture would have cooled down a little. Knead into soft dough. The dough will feel sticky but as you knead the dough it will become smooth.
- 5) If the dough doesn't feel soft you can drizzle in a little more butter and keep kneading
- 6) Heat a non-stick pan or thawa on the stovetop on medium heat. Adjust your heat if the pan gets too hot
- 7) Divide dough into 8 pieces. Roll each piece into a neat round ball
- 8) Flatten the dough with the palm of your hands. Roll the dough on a lightly floured surface. You can add more flour as you are rolling to prevent the dough from sticking
- 9) Roll out into a circle, about 20cm in diameter
- 10) Place the roti on the pan. Cook until it starts to bubble a little
- 11) Flip it over. Cook until the other side bubbles. Brush with butter and turn over again.
- 12) Brush the other side with butter and turn over. You will be flipping your roti over 3 times. Takes about a minute or less to cook the roti
- 13) To keep rotis soft place them in a container with paper towel or foil at the bottom and more on top of the rotis