

Kitchen Garden at Collingwood College Term 3, week 10

Name of Recipe: Malaysian Coconut Roti

Volunteer Notes: This dough does not need to be rested> you also can have variations; finely chopped spring onion or coriander when rolling.

Put the oven onto 120 degrees to keep the cooked bread warm. Each person will get one flatbread.

What to collect	What to do
Ghee for cooking or (vegetable oil for vegans) Large bowl/wooden spoon Pan/ tongs 675 grams Plain flour 1 and ½ tsp salt 375 grams desiccated coconut 180 mls boiling water	Add flour, coconut, salt to a bowl and mix with a wooden spon. Add enough boiling water to make a soft dough. Tip out the mix and onto a lightly floured surface & knead for 5 minutes.
Then divide the dough into small golf ball sized pieces. Around 36-Flatten each one with your hand Roll thinly in-between 2 sheets of baking paper to very thin (2mm) into a 7.5cm disc with a rolling pin. To cook, heat in a thick-based pan-either a small amount of ghee/butter or with a mix of olive oil/vegetable oil. Place Naan into the pan and leave until you see bubbles rising through the dough. Flip over and cook until light brown. Place on platters. SERVE 3 x bread platters with tongs	