

Roti (Indian style flatbreads)

Equipment needed

- Small mixing bowl
- Food processor
- 1 litre jug
- Measuring spoons
- Measuring Cups
- Rolling pins
- 2 electric frying pans
- Egg flips
- 4 serving plates
- Clean tea towel

Ingredients

- 1½ tsp salt
- 1½ cups lukewarm water
- 6 tbsp extra virgin olive oil
- 750g plain flour, plus extra for rolling

Notes

- Work as a group to make the flatbread.
- Your dough is already made. Please make dough for the next class and set aside.
- Then use the pre-made dough to form your flatbreads.

What to do

- Put the warm water, salt and oil into the jug.
- Place flour in the food processor and with motor running gradually pour the water oil mix in through the small opening. Keep mixing until the dough looks smooth.
- Tip dough into a dry bowl, cover with a dry cloth and leave for 20 -30 minutes (set aside for next class).
- Now use the pre-made dough. Break off small pieces of dough, enough to make a 2.5cm diameter ball.
- Turn electric frying pans onto 7 and allow to heat.
- Dust work bench with flour and use a rolling pin to roll each ball of dough very thinly (2mm thick). Roll out 3 or 4 balls, then place them into the hot **dry** frying pan. Cook for about 3 minutes. The dough will bubble and puff a little. Flip the flatbreads to cook the other side. The cooked side will have brown spots and blisters. After 2-3 minutes remove flatbreads and keep warm in a tea towel. Repeat.
- Makes approximately 30.

Clean up!