Roti – Indian Recipe  
serves: 32 tastings

Method:

1. Combine the flour and salt in a large bowl. Make a well in the centre. Add the water and stir to combine. Use your hands to bring the dough together in the bowl. Turn onto a lightly floured surface and knead for 5 minutes or until smooth. Flatten the dough into a disc and cut into 8 equal portions.

2. Shape each dough portion into a ball. Use a lightly floured rolling pin to roll out 1 portion of dough to a 20cm-diameter disc. Cover the remaining dough portions with plastic wrap. Brush the disc with a little melted butter. Roll into a log to enclose the butter. Coil the dough into a scroll shape. Flatten the scroll into a disc. Use a lightly floured rolling pin to roll out the disc until 15-20cm in diameter. Repeat with the remaining dough portions.

3. Place into a deep, heavy-based frying pan over medium-high heat and brush with a little oil. Cook 1 roti for 2 minutes each side or until puffed and golden. Transfer to a serving platter and cover with a clean tea towel to keep warm. Repeat with the remaining roti.

Equipment:
1 large steel mixing bowl  
Plastic wrap  
Rolling pin  
Bench space  
Frying pan  
Brush

Ingredients:
600 grams plain bread flour  
1 teaspoon salt  
500 ml water  
60 grams melted butter  
120 ml vegetable oil  
Plain flour