

Roti

by Moomal Abro (allrecipes.com)

Ingredients:

3 cups plain flour

1 ½ teaspoon salt

3 tablespoons vegetable oil, melted butter, or melted coconut oil

1 cup water

What to do:

In a large bowl, sift together flour and salt. Add the oil or melted butter and mix it in with a fork until flour is crumbly. Mix in water until the dough pulls together. Turn dough out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Cover and set aside for 5 minutes.

Knead dough again until smooth, then divide into eight equal parts. Form each part into a round. Roll out each round as thinly as possible.

Heat a heavy based frying pan or electric frying pan. Spread roti over pan and cook. Roti will cook in 40-50 seconds. Tiny black spots will appear when it is finished. Serve hot. Keep warm under a clean tea towel until ready to serve.