



ROTI CHANA

Preparation Time

15 minutes

Cooking Time

15 minutes

Serves

6

Ingredients:

300g plain flour	1/4 cup water
1 egg, lightly whisked	1/4 cup milk
1 tsp salt	100g ghee or oil
1 tsp sugar	

Preparation:

Put flour in a large bowl. Make a well in the middle for the egg. Using your fingertips, rub egg evenly throughout flour so mixture becomes crumbly.

Dissolve salt and sugar in water then combine with milk. Pour in a bit at a time into flour mixture till the dough is able to be gathered into a ball.

Knead for about six minutes or till the surface is relatively smooth.

Divide the dough into eight or nine balls, coat each generously with ghee.

Flatten the balls evenly in the palm of your hand or with a rolling pin. Gently stretch the edges of the circle outwards as far and as thinly as you can (so it is like tracing paper and about 60 to 70 centimetres in diameter), and before holes start to appear. (you can sprinkle in chopped spring onion greens at this point). Pick the pancake up by one end and lower into a spiral in the palm of your other.

Further tease out to flatten the spiral disk into a 12 to 15 centimetre circle. Over a medium heat, grease a pan with ghee or the vegetable oil roti rested in. Fry until golden brown on both sides and dough in the centre is cooked. Flip the roti onto a chopping board, wrap your palms around the edges and smash your hands together so the roti bunches up and flakes. Serve immediately with curry.