

# Flat Roti Bread

## Ingredients

2 ½ cups of SR flour

2 tbsp vegetable oil

1 cup warm water

Extra vegetable oil for the electric frypan

## Method

Place flour in large mixing bowl.

Mix in the 2 tbsp of oil.

Add water, SLOWLY, stirring as you go, until the dough starts to come together. Keep stirring and adding the water until the dough forms a ball.

Turn dough onto the lightly floured table and knead. If the dough is too sticky, add more flour.

Let the dough rest for 10 minutes, covered with a damp cloth.

Roll out the dough to a large circle, 1cm thick. Spread 1 tsp oil over the dough, roll up.

Cut the dough into pieces.

Roll each piece out flat, until 12-13cm round. Let rest, covered with damp cloth for 5 minutes.

Pre heat electric fry pan to medium heat.

Add a little oil.

Cook 1 piece at a time, approximately 1 minute on each side, it should puff up.

Place in a colander, cover with a damp towel while you cook the rest.

Serve with pureed vegetables or dip.