



Chapatti

- Dough:

100g plain flour

50g wholemeal flour

Pinch salt

1 Tablespoon oil

Hot water to mix

- Flour in bowl, pinch salt
- Rub in oil, mix to dough with hot water and wooden spoon
- Knead to pliable dough
- Make into sausage shape and cut into even rounds

- Roll out using rolling pin into thin rounds
- Try to keep a good round shape
- Dry fry gently until it starts to lift and bubble.
- Turn over using a fish slice and repeat
- Enjoy!

