

Recipe Courtesy of Malaysian Food

Ingredients

10 oz plain flour
salt to taste
1/2 cup ghee (clarified butter)
1/2 cup water

Preparation

- Sieve flour and salt into a mixing bowl.
- Mix in the ghee, add water gradually, knead until the dough is a smooth, medium consistency.
- Let dough rest for 2 to 3 hours to soften.
- Take a portion of dough, shape into a ball, oil the work top with ghee and work each ball into a very thin sheet – first flatten with your oiled palms, then thin it further by pulling the edges.
- Sprinkle the dough sheet with 1 tsp of ghee and fold in edges forming it into a square then sprinkle a little flour and roll out slightly.
- Alternatively, you can thin out the sheet, oil, and roll it up – coil it up like a sea shell,

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flatten, oil again and repeat the flattening 1 or 2 more times.

- Preheat griddle or pan, grease well with ghee; when hot, put one Roti dough on, cook for 2-3 minutes till golden brown. Lift Roti with a spatula, grease the griddle with a tsp of ghee, cook the other side.

- Serve hot with your favorite curry!

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