

Disclaimer

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Ramadan Rotis



Ingredients

450g durum wheat flour

175ml water

$\frac{1}{2}$ tsp salt

1 tbsp vegetable oil

Equipment

Hob

Medium mixing bowl

Frying pan

Rolling pin

Fish slice

**Makes approx.
12 rotis.**

Method

1. First, mix the flour, salt, oil and water until it is combined and pulls away from the sides of the bowl.
2. Put the mixture onto a well-floured surface and knead it until it is smooth (about 10 minutes).
3. Split the dough into 12 equal parts and roll into balls.
4. Flatten each ball with the palm of your hand. Then, use a rolling pin to roll each ball out until it is about 20cm across.
5. Preheat an un-oiled frying pan on a medium-high heat.
6. Cook each roti for one minute on each side. They should have some darker brown spots when they are cooked.
7. Enjoy your rotis warm with some yummy haleem stew or chicken karahi!