

## Flatbread Indian Style (Roti)

2 C all purpose flour

1 t salt

1 T oil

1 C water

Mix and knead. Put damp cloth over bowl and let sit 10 minutes.

Divide into 8 portions. Roll each into a ball. Dip each both sides into a bowl of flour and roll thin on floured surface. (Open ball up with a rolling pin, then turn 90 degrees and roll flat, into circle)

1 - Cook 1 side in un-greased pan until puffed. 2<sup>nd</sup> side on trivet (Roti) and will have large air bubbles in the center.

2 - Cook both sides in pan for a tortilla style bread (no air bubbles)

3 - Put butter on circle, fold over and butter again. Fold and butter again and fry both sides.

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