

Indian Roti Bread

Ingredients

3 cups of chappati flour or whole wheat flour

1 ½ tsp salt

1 ½ cups lukewarm water

1-2 Tbsp oil

Instructions

1. Combine flour and salt together. Add a small amount of water and mix it all together.
2. Slowly add more and more water until the dough comes together and is a smooth ball and not overly sticky.
3. Coat the ball in oil, cover loosely with a towel and let rest for about 30 minutes.
4. Heat a griddle or frying pan medium high.
5. Divide the dough into 14 equal pieces; roll a piece of the dough into a small ball the size of an egg. Roll out with a rolling pin on a floured surface to a 7-inch diameter.
6. Lay the rolled Roti in the hot dry pan. It will start to puff up. As it cooks gently press on the bubbles with a paper towel or cloth, the roti will rise even more.
7. Flip to the opposite side and cook until it is golden brown. It's normal to have darker spots on each roti. I stack them up as I go and they stay warm and soft