

Roti

Servings: Makes 8

Prep Time: 50min

Cook Time: 10min



Ingredients

- 750 ml flour
- 5 ml salt
- enough water to form a soft dough
- 50 ml oil
- 250g soft butter or margarine
- vegetable oil for frying

Directions

1. Mix the flour and salt in a large mixing bowl and add the oil
2. Rub in until the mixture resembles fine breadcrumbs
3. Add water and mix to a fairly soft dough
4. Roll out on a floured surface into a rectangle that is about 3 mm thick and spread the butter evenly over the entire surface
5. Now roll it up, place on a plate, cover with a cloth and let it rest for about 30 minutes
6. Break off pieces of dough and form into balls the size of tennis balls
7. Roll out each ball into a circle the size of a dinner plate, about 2 mm thick
8. Fry in hot oil for 2 minutes on each side, drain well
9. Serve immediately with Masala Fish, a curry filling, or on the side to scoop up the delicious sauce of any curry.