

Chapattis

Ingredients

100g plain flour

½ x 5ml spoon salt

1 x 15ml spoon vegetable oil

Notes:

- **Don't forget your apron.**



Method

- 1) Sift the flour and salt into a mixing bowl.
- 2) Make a well and pour in the oil and half the water.
- 3) Mix well and continue adding enough water until you have a firm, soft but not too sticky dough.
- 4) Knead the dough for 3–4 minutes.
- 5) Divide the dough into 4 equal balls.
- 6) Lightly flour a surface and roll each dough ball into a thin circle.
- 7) Fry in a dry pan for 3–4 minutes on each side until lightly coloured
- 8) Remove from the pan and leave to cool.

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