

## Tai Roti, Cabbage and Cheese Flatbread

<b>Equipment</b>	<b>Ingredients</b>
Frying pan and hot plate	1 + ½ cup wheat or plain flour
Measuring cups	1 cup cabbage, finely chopped
Measuring spoons	½ cup pepper, finely chopped
Knives	1 cup cottage cheese, crumbled
Chopping board	1 teaspoon cumin seeds
Mixing bowl and spoon	1 teaspoon red chilli flakes
Spatula	1 teaspoon salt
	¼ cup chilled milk
	2-3 tablespoons olive oil

### **How TO MAKE IT:**

- 1 Heat 1 tablespoon oil in a frying pan on medium heat. Add cumin seeds and chilli flakes. Saute for a minute or till the seeds begin to splutter.
- 2 Add cabbage and green pepper to the pan. Saute another 2-3 minutes or till the vegetables are tender. Remove from heat.
- 3 Add crumbled cottage cheese and mix everything.
- 4 In a mixing bowl add flour and salt. Pour the cabbage and cheese to the flour along with the liquids and oil in the pan and mix by hand.
- 5 Gradually add a little milk at a time and knead to make a soft but firm dough.
- 6 Leave the dough covered to rest for 10 minutes.
- 7 Flour a work top. Divide the dough into 6 small balls. Roll them in flour and roll out to make thin, 12 cm roti rounds.
- 8 Lightly grease or spray a skillet or frying pan with the remaining oil every time before cooking a roti in it. Heat on medium heat.
- 9 Toast a roti on in the pan till golden on both sides. Wrap it immediately while you make the rest to keep it soft and warm.
- 10 Serve warm with butter or yoghurt and your favourite pickle or chutney.