

## Thai Roti Bread

<b>Equipment</b>	<b>Ingredients</b>
Mixing bowl	1 ½ cups flour
Mixing spoon	¾ teaspoon salt
Measuring cups	¾ teaspoon sugar
Measuring spoons	1 tablespoon vegetable oil
Frying pan or hot plate	½ teaspoon baking powder
	¼ cup warm water
	¼ cup warm milk
	Butter – for cooking rotis

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

- 1 In large bowl, add flour, salt, sugar, baking powder and mix well.
- 2 Now add the oil, warm water, warm milk and mix to form smooth and semi stiff dough. If the dough is very dry then add a little more water.
- 3 Let the dough rest for about 30 minutes.
- 4 Dust the work surface with flour. Divide the dough into 8 equal portions.
- 5 Roll each portion into a 15 cm disk. See that the roti is not too thick or too thin.
- 6 Heat the pan, brush it with butter. Cook the roti until it bubbles on one side and then flip it, again brush with some butter and cook till it becomes golden brown.
- 7 Repeat the process for remaining portions of the dough.

### **Tip:**

You can also cook the roti using olive oil or vegetable oil. To make it vegan, add ½ cup of warm water and skip adding milk.