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CHAPATTI BREAD

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Serves 4-6

Preparation time:

15 minutes

Cooking time:

10 minutes

Ingredients:

250g chapatti flour

1 tsp salt

2 tbsp olive oil

175g water

Method

In a large bowl, stir together the flour and salt. Use a wooden spoon to stir in the olive oil and enough water to make a soft dough that is elastic but not sticky. Knead the dough on a lightly floured surface until it is smooth. Divide into 10 parts, or less if you want bigger breads. Roll each piece into a ball. Let it rest for a few minutes.

Heat a skillet over medium heat until hot and grease lightly. On a lightly floured surface, use a rolling pin to roll out the balls of dough until very thin like a tortilla. When the pan starts smoking, put a chapatti on it. Cook until the underside has brown spots, about 30 seconds, then flip and cook on the other side. Continue with remaining dough.


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