

double

potato	roti
dry goods.	11 kilos pot's
200g cumin	20 onions
200g turmeric	1 bunch of coriander
500g butter	1 bunch mint.
3 K flour	
1.5 K coconut	
1 K yoghurt	
500g salt	
500g sugar	

Mini Potato Roti

With coconut and mint chutney

Ingredients:

750g large floury potatoes, peeled

1 small onion, finely chopped

1 teaspoon salt

1 teaspoon ground cumin

1 teaspoon ground turmeric

2 tablespoons chopped, fresh coriander leaves

25g unsalted butter, melted

150g plain flour

Vegetable oil, for frying

Coconut and mint chutney:

125g grated fresh coconut or 75g

Unsweetened desiccated coconut

200g plain yoghurt

2 tablespoons chopped fresh mint

½ teaspoon salt

½ teaspoon sugar

Makes 64

Method

1. If using desiccated coconut to make the chutney, put it in a bowl and cover with warm water. Let soak for 20 minutes, then strain through a sieve, pressing the coconut against the sides of the sieve to squeeze out any excess moisture.
2. Put all the chutney ingredients in a bowl, mix well and set aside.
Cook the potatoes in boiling salted water, drain and mash well. Stir in the remaining ingredients, except the flour, and mix well.
3. *Gradually mix in the flour until you have a soft dough. Divide the dough into equally sized pieces. Taking one piece at a time roll out on a floured board to a 7cm circle, continue with the remaining pieces of dough.
4. Heat a little oil in a heavy-based frying pan and cook the roti 2 or 3 at a time for 1-2 minutes on each side until lightly browned on each side. Serve with the coconut and mint chutney.

Gluten Free

At stage three take a small portion of the mixture and mix with coconut flour until a soft dough. Roll out first then cook first.
Place on