

# ROTI BREAD

- 500g plain flour
- 500g wholemeal flour
- 1½ tsp salt
- ¼ cup caster sugar
- 350ml water
- 1 tbspsunflower oil
- olive oil for frying
- butter/nuttlex

1. Turn oven onto a low heat.
2. In a large metal bowl, sift both flours together.
3. Add salt, sunflower oil and water stirring until a soft dough is formed. Turn dough out onto a lightly floured surface and knead briefly.
4. Cover with a damp cloth or plastic film and let rest for 10 mins.
5. Divide dough into golf-ball size pieces, then select a ball of dough and roll out until very thin but not torn. Sprinkle lightly and evenly with sugar.
6. Fold up dough into a small square and roll out again until thin.
7. Heat a lightly oiled flat frying pan over medium heat.
8. Place the rolled dough onto the hot pan and cook for 30 seconds to 1 minute on each side until golden. Repeat until all dough balls have been rolled and cooked.
9. Roti's can be kept warm in the oven, wrapped in foil.
10. Brush with butter or nuttlex for serving.
11. Cut roti in to quarter and serve on two platters.