

Veechu Roti

4 cups flour
2 tsp salt
4 tsp olive oil
water as needed.

Method

- * In a large bowl, place flour + salt
- * Add water a little at a time + mix until you have a soft pliable dough. Add your oil and knead for 5 minutes
- * Set aside + rest for two hours
- * Divide the dough into as many pieces as there are people in your group.
- * Each child then divides their dough into 5 or 6 pieces (check how many people in classroom today inc. adults) eg 30/5
- * Put a tiny bit of oil on each dough ball then flatten them with the palm of your hand ~~or rolling pin~~. + set aside until all balls are ready.
- * Flour your table then roll each ball out until thin.
- * Fold either end and sides so you have a rectangular shape.
- * Heat oil in a pan + cook each roti for 2-3 minutes. each side - repeat until all cooked.