

## HOT, HOT ROTI

*(Adult supervision and help required)*

1 cup wheat (chapatti) flour, plus 2 tablespoons flour for dusting and rolling the dough

¼ cup lukewarm water, plus more as needed

2 pinches salt

2 tablespoons melted butter.

1. Mix the flour, salt, and water in a bowl. If necessary, add more water a tablespoon at a time until the dough reaches a pliable consistency.
2. Knead the dough until it is soft, smooth, and slightly sticky. Cover the bowl and let the dough rest for 20 minutes.
3. Divide the dough into four balls. Press down on each ball to form a 2-inch disk.
4. Dust a clean countertop or cutting board with a sprinkle of flour. Roll each disk of dough into a 6-inch roti about the thickness of a penny. Always roll from the center to the edge. Dust the rolling pin with a little more flour if the dough sticks. Don't worry if the roti is not perfectly round.
5. Heat a skillet on medium high heat. It is ready when water sprinkled on it sizzles and the droplets evaporate instantly.
6. Lay a roti on the preheated skillet. Let it cook for about 30 seconds, then flip it over with a spatula. Cook the roti for about 40 seconds more, moving it around on the skillet. Check the underside for scattered brown spots and the top for the beginnings of steam bubbles.
7. Flip the roti over a third and fourth time. Then gently press down on the top with a spatula for about 30 seconds. This will make the roti puff up. A fully-cooked roti should be dry on the surface and have scattered golden brown spots on both sides.
8. Remove the roti from the skillet, immediately brush it with melted butter, and serve it hot, hot!

Helpful tip: Use the first roti as a test roti. The rest will turn out better!  
Practice makes perfect. *Hunh-ji!*