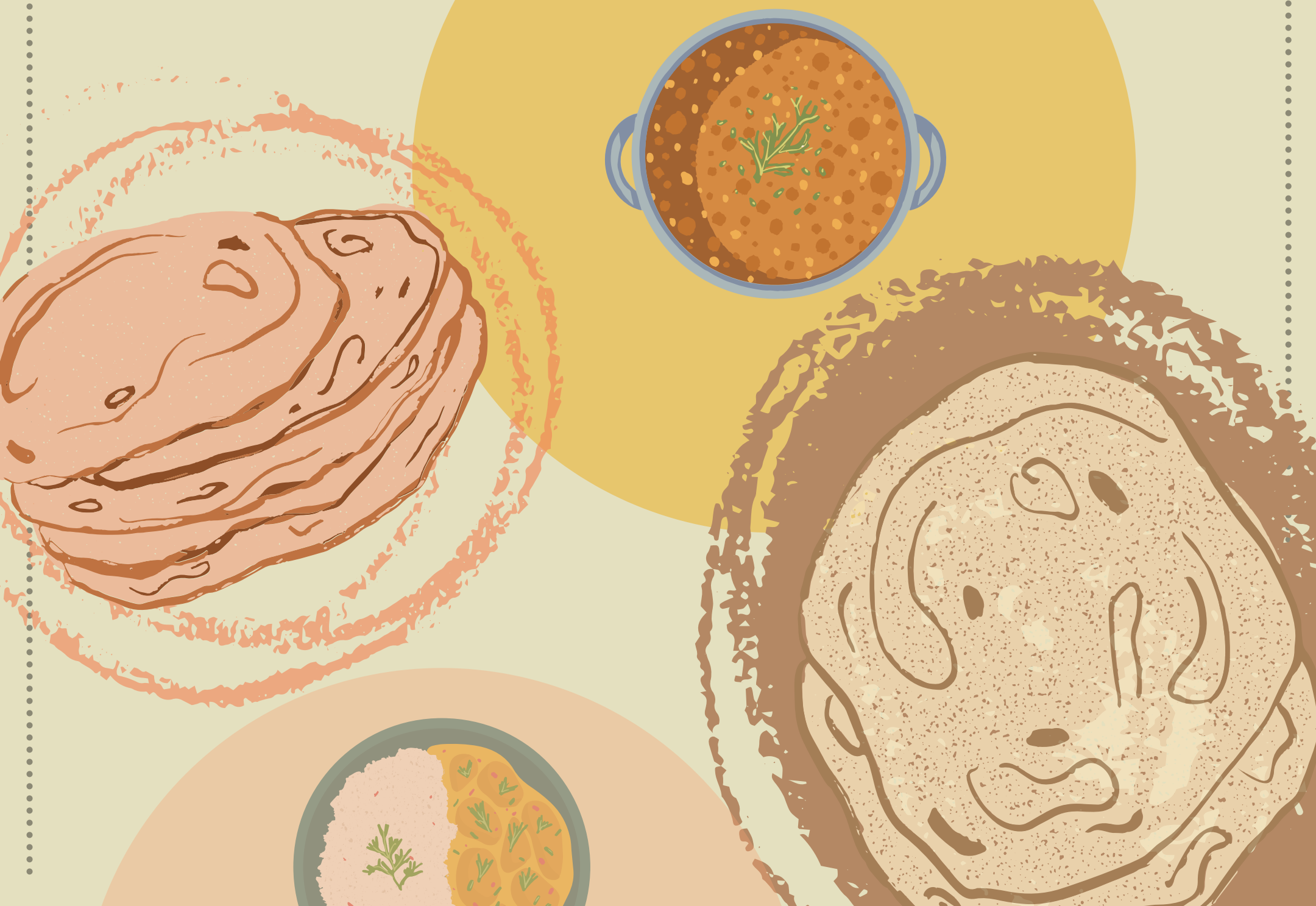
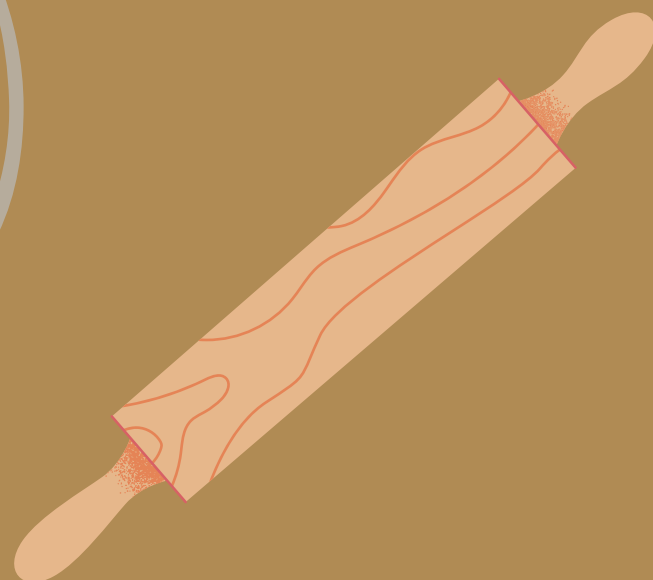


# HOW TO MAKE ROTI





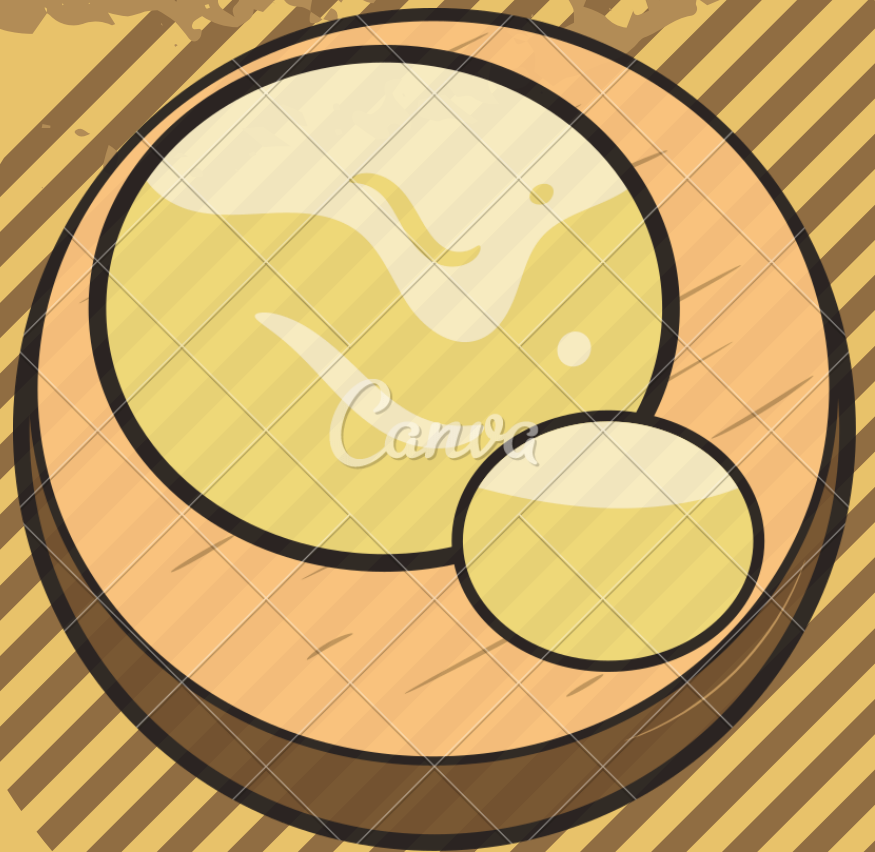
To make the perfect  
roti, you need flour,  
water, oil, and *just a pinch*  
of baking powder



Mix the ingredients  
together and knead  
the dough into a soft  
ball



Cut dough into  
several even pieces  
and let it sit for at  
least 30 minutes!



Roll each piece out...



It should be just a  
millimeter or two thick!





Lay dough out on the tava (or any flat round pan).  
Spread oil onto roti as you flip it. Repeat this until the  
dough is fully cooked



As you remove  
the roti from the  
tava, clap it  
between your  
hands to achieve  
maximum  
flakiness :)

