

Bollywood Princess - Making Chapatti in Milli's Kitchen



Ingredients

- A cup of Chapatti flour (plus extra for dusting)
- ½ a cup of cold water (or as needed)
- Pinch of salt
- Tiny amount of olive oil (when cooking at home)

Resources Required

- Mixing Bowl
- Sieve
- Wooden Spoon
- Rolling Pin
- Frying Pan

Method

STEP 1

Sieve flour in the mixing bowl add salt and water then stir together with a wooden spoon or use your hands add more water if required to make a soft dough that is elastic but not sticky. Ensure it is mixed well and there are no lumps.

STEP 2

Knead the dough on a lightly floured surface for few mins until it is smooth. Divide into 5 pieces, or less if you want bigger Chappatis. Roll each piece into a ball.

STEP 3

Caution: I know you are at school and won't be cooking your chapattis but if making the chapattis at home you will need adult supervision for the next part.

On a lightly floured surface, use a rolling pin to roll out the balls of dough until thin like a tortilla. Heat a frying pan over medium heat until hot, and grease lightly with olive oil.

STEP 4

When the pan starts to heat up, put the chapatti on it. Cook until the chapatti has medium brown spots, about 30 seconds, then flip and cook on the other side. Put on a plate and keep warm while you cook the rest of the chapattis. Put some butter or houmous on the chapatti and enjoy. This is the one I made earlier.