

# Tandoori Roti

*The lightly chargrilled flavour of this roti is reminiscent of roadside eateries called 'dhabas',*

**Prep time – 5 + 15 minutes**

**Cooking time – 5-6 minutes**

**Serves 4-6**

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## **Ingredients:**

2 cups of chapatti flour, 1 tbsp oil, pinch of salt, 2 cups of water (may not use all of it)

## **Method:**

Combine together flour, salt and oil in a large mixing bowl. Make a well and add half the water. Start to combine the flour and water by moving your hand in a circular motion, much like a whisk. The dough needs to be of medium-soft consistency, so add water as needed. Too sticky and it will become difficult to roll out. Once it all comes together, remove it onto a well oiled surface and knead for 4-5 minutes.

Place back in the bowl and cover with a damp tea towel or cling film. Leave to rest for 10-15 minutes.

Divide the dough into 6 equal portions and roll them into balls. Grease your palms and begin to pat each ball to a roti of about 3-4mm thickness.

Grease a baking sheet and place the rotis on it, well spaced. Cook them under a preheated grill for 2-3 mins on each side, keeping an eye on them as they tend to burn quickly. Turn once to cook well on both sides. Remove and brush some butter over to serve.