

Wheat roti's (recipe for 4 - 6 servings)



Ingredients Wheat Roti:

- 250 grams of wheat flour (you can also use normal flour)
- 180 ml lukewarm water
- Pinch of salt
- 4 tbsp olive oil

Instructions:

1. Mix the flour with the salt and add the water. Knead for about 5 - 10 minutes until you get a nice ball of dough.



2. Let it rest for about 30 minutes in a bowl and cover it with a tea towel.
3. Make 6 balls of dough, put 4 tbsp of olive oil in a bowl and add the dough balls to it.

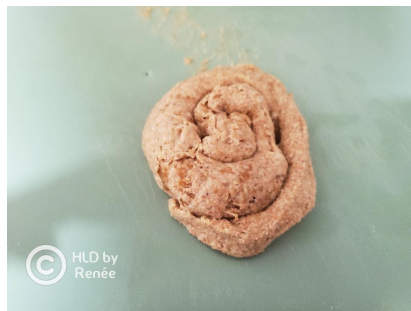
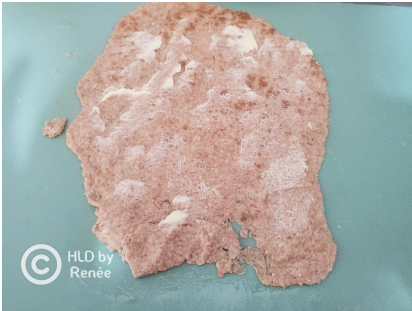


4. Let it rest for 2 - 3 hours.

5. Flatten the balls with your hand until it's really thin.



6. Apply a bit of butter and roll it up thinly, and after that roll it into a roll.



7. Flatten it again and fry it until golden brown.



8. Enjoy!