



## RECIPES

### ROTI PRATA



### INGREDIENTS

600g	Prima Plain Flour Plus
320g	Water
1 no	Egg
1 tsp	Salt
1 tbsp	Sugar
1 tbsp	Ghee

### PROCEDURE

1. Using a paddle attachment, mix all ingredients except ghee at low speed for 30 seconds until well-combined.
2. Switch to a dough hook and mix for 2.5 minutes.
3. Gradually add ghee and mix till the dough is smooth. Cover with a plastic wrap and let it rest for 10 minutes.
4. Divide the dough into 80g of dough balls and brush it generously with glee. Cover with plastic wrap and let it rest for 6 hours in the chiller.
5. Place the dough ball onto a work surface and flatten it to form a flat disc.
6. Flip the dough over and flatten again. Repeat 3 - 4 times till the dough is thin.
7. Fold the sides into the center to form a square. Place it on a preheated frying pan and fry till brown on both sides.