



Yield: Makes approximately 4-6 roti

1 cup whole wheat or durum flour
1/2 tsp salt
1 Tbsp cooking oil
1/2 cup of lukewarm water

Perfecting roti takes patience and practice, but even a “failed” batch still tastes great. Some tips to get you started: don’t over-flour when rolling and though it seems counterintuitive, lightly press down on the roti with tongs after flipping to encourage the steam to form, puffing up the bread.

- 1 Pour the flour into a large mixing bowl. Stir in the salt and the oil.
- 2 Add the water a little at a time, kneading it into the flour mixture. Continue this process until it forms a nice dough. It will take about 10 minutes, and if it doesn’t come together, add extra water, one tsp at a time.
- 3 Divide the dough into 4 equal parts, and roll into balls. With a rolling pin, roll each ball into a flat round disc, about 6” in diameter. Add flour as necessary to the top of the counter to prevent the dough from sticking.
- 4 Lay a small metal cooling rack over one burner and turn it to high. On another burner, heat a non-stick frying pan over medium-high heat, and lay a roti in the pan. Allow it to cook and flip it once you see little bubbles start to form. Allow it to cook for another minute.
- 5 With the help of tongs, pick up the roti, and place it on the metal rack. Allow it to balloon up and flip again. Cook for an additional 30 seconds, or until the roti is lightly browned. Remove to a plate and smear with ghee or butter to serve.