

Making your own rotis are cost-effective and easy. We got a pro to share their insider tips, so you can make it too. Next stop, buttery heaven!

STEP 1:

To make dough, combine 4 cups (600g) cake flour and 1 tsp (5ml) fine salt in a bowl. Gradually add 1 Tbsp (15ml) canola oil and 1½ cups (375ml) water and mix to create a dough. Knead dough on a lightly floured surface for 5-8 minutes until smooth. Cover with a damp tea towel and rest for 10-15 minutes.

STEP 2:

Roll dough out into a large 1mm-thick disc. Brush all over with softened butter and sprinkle with 2 Tbsp (30ml) flour.



STEP 3:

Roll dough upwards to form a thick log.



STEP 4:

Cut log into 12-14 portions. Roll each portion out into a large 2mm-thick disc and repeat steps 2 and 3.



STEP 5:

Form an S-shaped log and fold the top half onto the bottom half (it will resemble a spiralised bun). Sprinkle with flour, press down gently and roll out once more to 2mm-thick. Set aside for frying.(If the dough becomes too soft while being handled, chill it for 10 minutes before rolling out.)



STEP 6:

Brush both sides of each roti with canola oil and fry for 45 seconds to 1 minute per side until golden. Remove from heat and scrunch up with your hands (this makes the roti flexible) and set aside. Keep warm - it's best served fresh out of the pan.

This makes about 12-14 roti's. Serve with curry and sambals.