

# ROTI – PARATHA (BUSS UP SHOT)

## You will need:

- ✓ 1lb flour (4 cups)
- ✓ 4 tsp CHIEF baking powder
- ✓ 1 tsp. CHIEF salt
- ✓ 1 ½ oz. ghee or margarine or butter
- ✓ Water (approx. 1 ¾ cup)

## How to Prepare:

1. Sift flour, baking powder and salt
2. Add enough water to form a smooth soft dough
3. Knead well and leave for ½ hour covered with a damp cloth
4. Knead for second time and divide into four balls (loyah)
5. Flour board and roll out dough to size 8” or 9” as desired, then spread with ghee and sprinkle with flour
6. Cut dough from centre to edge, roll tightly into a cone shape, press peak of cone into centre and flatten.
7. Leave again for 30 minutes. Sprinkle flour on board and roll out very thin with rolling pin.
8. Bake on a moderately hot hake stone (tawah) coating dough with oil on both sides as it cooks
9. Turn on both sides and cook about 1 ½ mins. each side
10. Remove from baking stone and hit with wooden palette until flaky or wrap in clean cloth and mash up.