

star of india



Recipe: Shah's Chapatis

Ingredients: 200g plain flour
Pinch salt
Small cup plain cold water

Method:

1. Mix the flour and salt
2. Add the water slowly and mix to soft consistency
3. Leave the dough to relax in the fridge for 2 hours
4. Make small balls the size of a plum and roll thinly into chapattis
5. Heat a frying pan on a slow heat until hot
6. Put in a chapati and dry fry until it's slightly golden
7. Turn over and fry on the other side
8. Serve

Serves: 4 persons

Please do not hesitate to consult with our Executive Chef!