

## Plain Paratha

### Ingredients

Makes 8 parathas

200g chapatti wheat flour

1 cup water

Oil

(2 teaspoons butter-optional)

### Method

1. Place flour in mixing bowl
2. Add water a bit at a time whilst mixing by hand
3. Add enough water to bring dough together to medium firmness
4. Divide dough into 8 equal portions
5. Heat frying pan
6. Roll 1 dough ball to 6inch round
7. Spread 1/2 teaspoon butter in centre half of dough circle
8. Fold up into square shape & roll out to 6 inch x 6 inch square
9. Place on frying pan
10. Once the colour changes, flip the side
11. Lightly coat with oil
12. Flip the paratha - lightly coat with oil
13. Flip the paratha cook fir 1 minute
14. It should puff up with steam.
15. Serve hot

Allergens - wheat