



Roti

Ingredients

6 tablespoons Whole wheat flour (Kärn vetemjöl)

1 teaspoon oil

Butter or Magarin

Salt - As per taste

Water (for kneading the dough)

How to make

- Take whole wheat flour in an bowl.
- Add salt.
- Add little water each time and knead into soft dough.
- Add oil when the dough is ready.
- Take a flat pan and heat it.
- Make small balls of the dough and roll it well.
- Take some dry flour and sprinkle it over the ball.
- Flatten this ball with a rolling pin and into a round shaped bread.
- Roast both the sides of the bread on the heat pan, for about 2 minutes each.
- Spread a thin layer of butter or magarin, when taken away from the heat pan.