



RECIPES

CHAPATI



INGREDIENTS

2 ¼ cups	Prima Chakki Atta Flour
1 tsp	Salt
210g	Water
2 tsp	Ghee

Makes about 10 chapati

PROCEDURE

1. Mix the Chakki Atta flour and salt together in a bowl and set aside.
2. Using hand or with a mixer, mix in all the ingredients together till a smooth dough is formed.
3. Cover the dough with a damp cloth and let it rest in the mixing bowl for 20 minutes.
4. Divide the dough into 10 equal portions.
5. Sheet the dough into flat round shape and cover with a damp cloth to prevent crust from forming on the surface.
6. Heat up the pan to medium heat and cook on each side for around 1 minute or until it turns pale brownish colour with small pockets formed.
7. The chapati is done when it puffs up completely or both sides are evenly browned.