

POTATO ROTI

<i>Ingredients</i>	<i>Equipment</i>
1 ½ Cup Plain Flour	Large Mixing Bowl
½ Cup Water	Small Saucepan
¼ Cup Ghee	Electric Frypan
Salt to taste	Cup & Spoon Measurements
Olive Oil	Fork or Potato Masher
1 Large Potato	Sieve
2 Cloves Garlic	Sifter
¼ Teaspoon Cumin	Pastry Brush
¼ Teaspoon Ground Coriander	Vegetable Peeler
Salt & Pepper to Taste	Chopping Board
½ Small Lemon	Chef's Knife
	Juicer
	Teaspoon
	Spatula and Tongs
	Rolling Pin

What to do

1. Get out all required equipment
2. Peel Potato, cut into small pieces.
3. Peel Garlic
4. Juice the ½ Lemon
5. Place potato and garlic in saucepan and cover with water.
6. Cook until soft.
7. Drain potatoes in the sieve and place potatoes back into the saucepan.
8. Mash with fork or potato masher, add cumin, coriander, and lemon juice and salt and pepper to taste.
9. Set aside.
10. Sift flour and salt into the mixing bowl

11. Make a well in the flour.
12. Pour some of the water very carefully into the flour well.
13. Knead the dough with your hand, until it is pliable. You may need to add more water or flour.
14. Roll approximately 8 balls from the dough
15. Roll each roll out on your work bench
16. Mash potato, add coriander, cumin and lemon juice with the potato.
17. Place a teaspoon of potato on each rolled dough, squash together gently, and re roll gently.
18. Melt the ghee in the microwave for approximately 20 seconds.
19. Heat frypan and add a little oil.
20. Place the Roti in the frypan and fry until golden brown. Flip and cook the other side.
21. Place Roti on paper towel., brush with the melted ghee.
22. Serve with the Lentils.