

## Rotis Recipe

(Sri Lankan Flat Bread with fresh grated or desiccated coconut recipe)

**Ingredients:** Serves 6-8

2 cups roti flour, self-raising flour or rice flour

½ cup desiccated coconut

1 teaspoon salt

scant 1 cup water

ghee or oil for cooking

### **Method:**

Mix flour, coconut and salt in a mixing bowl. Add enough water to form a soft dough. Knead dough until it forms a ball and does not stick to sides of the bowl. Rest dough for approximately 30 minutes. Shape dough into balls, approximately the size of a golf ball. Pat each one out to a circle the size of a saucer. Cook on a hot griddle or in a heavy frying pan very lightly greased with ghee or oil. Serve hot.

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