CHAPATHI



- Preparing chapathi with atta flour makes the end product more nutritious and tastier.Chapathi is popular especially in India and among certain ethnic communities in Sri Lanka
- Chapathi can be made at home very easily and is favourite among vegetarians. Chapathi can also be served with meat or fish as per your liking.

Utensils / Equipments

- Rolling Pin -Sheeting
- Rotti Pan -Roasting

INGREDIENTS

	Ingredients	Weight (g)	Steps	Remarks
1	Atta Flour	500	1	
2	Sugar	10	2	
3	Salt	10	2	
4	Oil	100	2	
5	Water	180	3	Gradually

PREPARATION

Process

1. Mix all the ingredients together for one minute without water
2. Add water gradually to the mixture until it becomes a soft dough
3. Divide into pieces
4. Rest for 5 minutes (Cover the dough with a wet cloth or an oiled lunch sheet)
5. Sheet the dough to round shape & rest for 5 minutes (Cover the dough with a wet cloth or an oiled lunch sheet)
6. Roast it on a rotti tray

Garnish

1. Arrange as shown on a terracotta bowl not plate.
2. Garnish with a mixed raita in amud pot and a mixed salad on the plate.
3. Bowl of vegetable korma on the side.

Critical Points

1. How to develop a dough / mixing
2. Cut the dough into pieces
3. Sheeting the dough into round shape
4. How to Roast the Chapathi