



edinburgh
FOOD
SOCIAL

250g wholemeal flour
(extra for sprinkling)
1 tsp salt
250ml cold water

Place the flour in a bowl with the salt and mix well.

Gradually add the water, mixing with your hands as you go until you have a soft dough.

Knead the dough for about 5 minutes.

Divide the dough into 8 pieces and shape each into a ball.

Sprinkle a work surface with a good dusting of flour and roll out the chapattis one at a time using extra flour when needed.

They should roll out to about 15cm in diameter and be nice and thin.

Heat a frying pan then add the chapatti and cook for about 30 seconds on each side until brown spots appear, then serve.

Recipes for Rosyth

Chapattis

Fun and simple to make these flatbreads are great with curry.

Makes 8

