Chapatis

Preparation and cooking time

- o **Prep:** 15 mins
- o **Cook:** 10 mins
- **Easy**
- **Makes 10**

We can't resist a warm chapati with our favourite curry. This traditional Indian side dish is easier than you think and only takes a handful of ingredients

Ingredients

- 140g wholemeal flour
- 140g plain flour, plus extra for dusting (You can use 280g plain flour instead of wholemeal flour)
- 1 tsp salt
- 2 tbsp olive oil, plus extra for greasing
- 180ml hot water or as needed

Method

- **STEP 1**

  In a large bowl, stir together the flours and salt. Use a wooden spoon to stir in the olive oil and enough water to make a soft dough that is elastic but not sticky.

- **STEP 2**

  Knead the dough on a lightly floured surface for 5-10 mins until it is smooth. Divide into 10 pieces, or less if you want bigger breads. Roll each piece into a ball. Let rest for a few mins.

- **STEP 3**

  Heat a frying pan over medium heat until hot, and grease lightly. On a lightly floured surface, use a floured rolling pin to roll out the balls of dough until very thin like a tortilla.

- **STEP 4**

  When the pan starts smoking, put a chapati on it. Cook until the underside has brown spots, about 30 seconds, then flip and cook on the other side. Put on a plate and keep warm while you cook the rest of the chapatis.