

RANGER NICK'S

CHEESE ROTI serves 4 people



Roti is an Indian flatbread and is very quick to cook.

It lends itself to be creative, from just a plain bread to adding cheese, spinach, garlic, coriander etc.

Feel free to play with various flavours, just as you would with the Aussie damper.

Enjoy and "GET IT INDAYA!"

Fresh Ingredients:

- 1 cup of self raising flour
- 1 handful grated cheese
- water
- oil

You'll need:

- Bowl
- Wooden spoon
- Rolling pin
- Frying pan

Method:

Put flour and cheese into your bowl, mix and gradually add water until it gets to a consistency of play dough. It should not be sticky. Break off small amounts of dough and roll them out flat and thin. Heat lightly oiled frying pan until it just starts to smoke (best to use a cast iron skillet for even heat distribution). Ensure your skillet is really hot before dropping the dough into it. Panfry it for a minute or so until you see bubbles forming. Turn over and fry other side to brown up.