**RECIPE FOR ROTI**

1. Add approx 140ml water to 225g chapati flour and knead into a soft, pliable dough.

2. Leave to rest for 30 mins.

3. Preheat a tava or non-stick pan on a medium heat.

4. Roll some dough into a ball.

5. Press it flat into some extra flour.

6. Use a rolling pin to roll into a circle, 2mm thick.

7. Place onto the hot tava.

8. Cook for 1 minute then flip the roti over and cook this side for another 1 minute till small blisters appear on the surface.


10. Gently press the surface of the roti with a folded up tea towel — this should encourage it to puff up.

11. Remove from the heat and spread liberally with ghee.

Ask a friend to share their favourite bread recipe with you. Have a go at making it, send them pictures and tell them about your experience. Perhaps they’d like to try and make your bread recipe in return.

*This exercise is developed by Jasleen Kaur, it’s part of a collection of bread recipes that were brought together by women at the Portman Early Childhood Centre, through the Serpentine Education Changing Play commission Everyday Resistance. Each week a different person would share their bread recipe and the group would make it together.*