

Coconut Roti  
(Fried Indian Bread)

Ingredients:

2 cups self rising flour  
½ cup desiccated coconut  
1 teaspoon salt  
1 cup water  
Oil or butter for frying

Method:

Mix flour, coconut, salt and enough water to form a soft dough.  
Knead until it forms a ball.  
Let dough rest whilst cleaning up the table.  
Divide the dough into balls, about the size of golf balls, flatten balls using rolling pin or just your hands, about 2cm thick  
Using frying pan set on 5-6 pan fry the breads in a little oil or butter on both sides until brown and crispy  
Don not have the pan too hot or they will burn before they cook  
Keep warm until served  
Cut into halves or quarters (dipping sized pieces)