

Porotta Recipe

4 cups of plain flour
1 tablespoon of sugar
1 $\frac{1}{2}$ teaspoons of salt
1 $\frac{1}{2}$ cups or warm water



Knead these together in a dough mixer, or knead by hand.

Once the dough is ready, gooey and stretchy, cut it into 8-9 balls.

Massage the dough with vegetable oil.

Let the balls rest for 2 hours, to soften.

Stretch each ball out as thin as possible, while massaging in oil.

Cut into strips, roll it up and form it into a ball.

Cover them in between to make sure they don't dry out.

Roll each ball and out and fry it in a pan.

Use oil to keep moist.

Break it up until it's flaky!

All done!