**Chapatti**

**Ingredients:**

2 cups of Flour

1 cup of warm Water

1 tsp Salt

**Method**:

1 Mix the salt and the flour

2 Add Water and mix well

3 Knead for 10 minutes

4 Rest for 15 – 20 minutes

5 Knead again with oil on hands

6 Roll in to balls

7 Flatten and roll into rounds

8 Heat pan and cook on both sides pressing down with a clean tea towel

9 Keep warm in a tea towel

**Serving suggestions**

Serve with Indian food, Dahl, Curry etc.