

## **Indian Chapatti (Makes 2)**

### **Ingredients**

80g Loprofin Mix

Water, to make the dough stiff

20g Loprofin Mix, for rolling

1 teaspoon butter

### **Method**

1. Add the butter to the 80g Loprofin Mix and rub it in.
2. Add a little water to make stiff dough, knead for 2-3 minutes.
3. Divide the dough into 2 equal sized balls.
4. Roll out the dough into rounds about 12-14cm across.
5. Place a bowl down on the rounds and cut around it to get a perfect circle shape.
6. Brush off any excess flour.
7. Heat a frying pan and dry fry the chapatti for 1 minute on each side.
8. Serve warm (keep wrapped in tin foil if they are not being eaten immediately).

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