

Laccha Paratha

This special flaky paratha is so easy to make and will be enjoyed by the whole family.

Makes 4 paratha.

Ingredients

200g plain flour

$\frac{1}{4}$ tsp salt

1 tbsp fine semolina

2 tbsp butter

100ml water

ghee/oil of choice

Method

– Place the flour, salt, semolina, and butter in a large bowl. Mix well. Add some water, a little at a time, and stop when you have got a nice soft dough.

– Once the dough has come together, knead it for 2 minutes until smooth. Cover it and let it rest for 30 minutes.

– Divide the dough into 4 portions. Take 1 portion of the dough and roll it into a ball.

– Lightly coat the dough in flour. Then, use a rolling pin to flatten the ball into a large, thin sheet.

– Lightly brush one side with the ghee. Use a knife to slit the sheet into thin strips. Then, use the knife to collect the strips into a pile.

– Brush the pile with more ghee. Then, carefully roll the strips into a twist and set aside. Repeat the process with the remaining dough.

– With your hands, gently press the twists into thin discs.

– Add one paratha to a hot pan and cook for 2 minutes on each

side. Spread some oil/ghee onto both sides and cook for 1 minute on each side until golden and crispy.

Time to serve!