

# Pesto and Mozzarella Paratha

I am adding a little bit of Italian inspiration to the classic paratha and I assure you, this is one you are going to want to try!

Makes 4 paratha.

## Ingredients

200g chapati/atta flour

120ml water

olive oil

pinch of salt

pinch of black pepper

pesto

1 ball mozzarella cheese

## Method

- Place the flour, salt, and black pepper in a large bowl. Slowly add the water, a little at a time, and stop when you have a nice soft dough.
- Once the dough has come together, knead it for 30 seconds until smooth. Cover it and let it rest for 15 minutes.
- Divide the dough into four portions. Take one portion and cover the rest.
- Divide this portion into two. Use a rolling pin to roll them both into a thin circle.
- Coat one circle in a generous amount of pesto. Tear a  $\frac{1}{4}$  portion of the mozzarella and spread it across the pesto.
- Place the other circle on top. Press down and seal the sides
- Place the paratha onto a hot pan and cook on medium heat for

2 minutes on each side. Once the paratha has started to bubble, lightly spread some oil onto both sides and cook for 1 minute on each side until golden and crispy.

– Repeat the process with the rest of the ingredients.

Time to sit down and enjoy!