



ovomaltine

ROTI WITH OVOMALTINE CRUNCHY CREAM



PREPARING ROTI WITH OVOMALTINE CRUNCHY CREAM

INGREDIENTS

Batter

| | |
|--------|---|
| 2 cups | whole wheat flour |
| ½ tsp | salt (optional) |
| 4 tsp | oil (optional) |
| ¾ cup | warm water |
| some | whole wheat flour for rolling and dusting |
| 60 g | Ovomaltine Crunchy Cream |
| some | fruits as per choice |

1. Take the whole wheat flour in a large mixing bowl and add Salt and oil as required. Add warm water little at a time to form a medium soft dough. Do not overwork the dough.
2. Knead the dough once and divide into golf ball size balls. Heat tawa or skillet on medium heat.
3. Dust one ball with whole wheat flour to coat and roll it out into a thin disc. If required use more dry flour to prevent it from sticking to the rolling surface.
4. Shake or rub off excess flour from the roti and place it onto the hot tawa. Flip to the other side once you see bubbles appearing on the surface. Allow it to cook for 10 - 15 seconds.
5. Press gently all around the roti with a crumbled up paper towel or clean kitchen cloth. This will help the roti to puff up. Remove from the tawa as soon as it turns golden brown on both sides.
6. Place the cooked roti into a plate, spread 15 g of Ovomaltine Crunchy Cream over the roti, roll the roti to form a roll & serve with freshly cut fruits of your choice.