Bread & baking / Malaysia

Roti canai



A flatbread stretched translucent and crumpled before frying. The layers come from air rather than butter.

Time 50 min **Servings** 6

What you'll need.

- ☐ 500 g Plain flour
- ☐ 280 ml Warm water
- ☐ 2 tbsp Condensed milk
- ☐ 1 piece Egg
- ☐ 120 g Ghee or margarine
- ☐ 150 ml Neutral oil — for resting the dough
- ☐ 1 tsp Salt

Let's make it.

01 Knead a dough from the flour, water, egg, condensed milk and salt for fifteen minutes, until it is very elastic and smooth.

02 Divide into balls, coat each in oil and set them in a bowl covered with more oil. Leave them at least four hours.

03 On an oiled surface flatten a ball and stretch it from the centre, slapping it with your palms until the sheet turns translucent.

04 Brush the sheet with ghee, fold the edges to the middle and coil it into a tight spiral. Let it sit ten minutes.

05 Flatten the spiral into a round and fry it on medium heat, two minutes a side in ghee, until it takes golden spots.

06 Straight from the pan, crumple the bread between your palms from both sides and the layers open. Serve with dhal or curry.

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