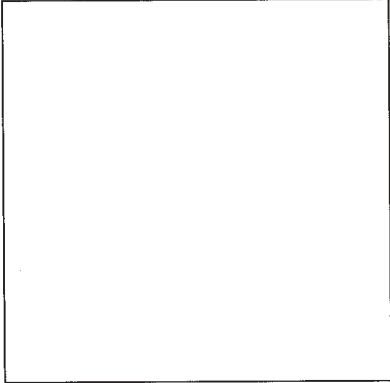


Worksheet 9

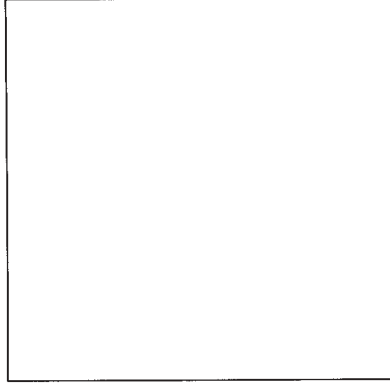
Storyboard

This is what I did

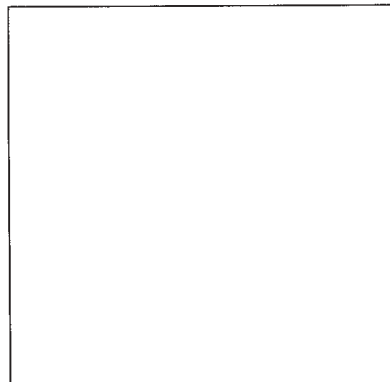
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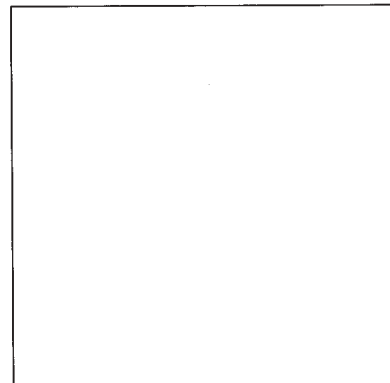
2



3



4



Recipe for chapattis

Ingredients

- ✓ 175g chapatti flour (or wholegrain flour, if unavailable)
- ✓ 1/2 teaspoon salt
- ✓ water
- ✓ vegetable oil
- ✓ more flour for dusting

Sift the flour and salt into a large mixing bowl. Make a well in the centre of the flour and then add the water gradually to make a smooth dough which isn't too wet.

Knead the dough until soft and pliable.

Divide it into six portions shaped into balls. Keep the dough you are not using covered.

Dust the rolling pin and each ball of dough in flour. Roll a ball of dough out on a floured surface to make a circle approximately 17cm in diameter.

Heat some oil in a heavy frying pan. When it is hot, fry the chapatti dough on both sides until browned, pressing the edges down with a spoon as it cooks.

Brush one side of each of the cooked chapattis with a little melted butter and keep it warm while you cook the remainder. Serve warm.

