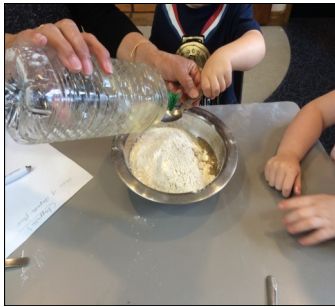


# Ranjan's guide to making chapatis



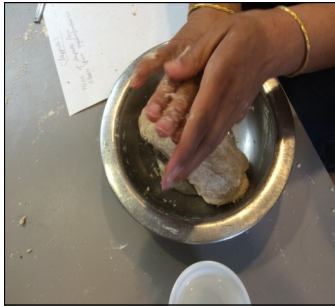
1. 10 oz of chapati flour, 3 tbsp of vegetable/sunflower oil, warm water.



2. Mix the oil and flour.



3. Add warm/hot water as you go along until it forms a dough.



4. Knead well.



5. Divide them into equal size balls, roll the ball in your palm and flatten it.



6. Dab it in dry flour.



7. Roll the ball - 15/16cm round shape if possible.



8. Like this!



9. Toss it on the hot frying pan. As soon as bubbles start to appear on the top layer, turn it over.



10. Use a clean piece of kitchen towel to press away the bubbles whilst cooking on the other side.



11. Enjoy! Fill the chapati with anything you fancy - like wraps.