



## Roti Bread from India

<b>Ingredient</b>	<b>Usage Level(%)</b>
Flour	58.00
<b>NFDM</b>	<b>3.30</b>
Salt	0.50
Vegetable Oil	1.70
Water	36.50
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	100.00

### **Procedure**

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1. Combine flour, NFDM, and salt.
2. Add water and oil.
3. Mix well for 2 or 3 minutes.
4. Turn dough out onto a well floured surface. Knead until smooth and pliable, about 10 minutes.
5. Preheat an unoled skillet. Divide dough into 40 gram balls.
6. Flatten the balls with the palm of your hand. Roll out each piece into a 6 to 8 inch diameter round.
7. Cook the roti for 1 minute before turning. Cook an additional minute.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.