

Ingredients for Oratti Flatbread

- Rice Flour ☐ 2 cups
- Salt ☐ 1 tsp
- Ghee ☐ 2 tbsp
- Thick Coconut Milk ☐ 1 cup
- Water ☐ 1/2 cup
- Ghee ☐ 2 tsp

☐ Repeat the steps for the second dough ball and turn off the flame.
Enjoy it with Mutton Fry!

Step 1 - Making Dough

☐ Add 2 cups of rice flour.



☐ Add 1 tsp of salt.



☐ Add 2 tbsp of ghee.



☐ Get ready with 1 cup of thick coconut milk and add it then and there.



☐ Knead the mixture.



☐ Add thick coconut milk then and there. Knead it as well.



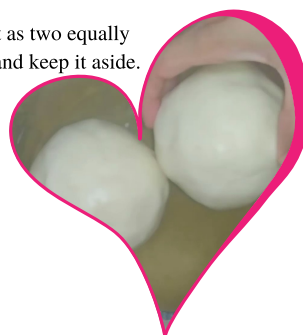
☐ Add 1/2 cup of water and knead it.



☐ Knead it until it turns into dough.



☐ Make it as two equally sized balls and keep it aside.

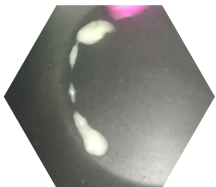


☐ Once it turns golden brown on both sides, Oratti flatbread is ready!



Step 2 - Making Oratti Flatbread

☐ Add 1 tsp of ghee in a pan and keep the flame at medium heat.



☐ Flatten the dough ball like a thick round shaped stuff.



☐ Make holes spread across the surface and add 1 tsp of ghee on top of it.



☐ Cook it for 8-10 minutes and turn the stuff then and there.



Rate your Taste ☆☆☆☆☆