

Pharata (Thanks for Meme Danielle)

Servings: 20

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients:

1. 500g plain flour, Salt
2. 1.25 cup vegetable oil, 1.5 handful butter spread, 2 tablespoon Ghee (melted)
3. 1.75 cup warm water

Instructions:

1. Mix flour and salt in a bowl, create a well in the centre of the mixture and
2. Pour oil, butter, and warm water into the well.
3. Mix the ingredients by hand or using a machine until well combined.
4. Transfer the dough to a table and knead for 5 minutes, achieving a very soft consistency.
5. Place the dough in a large bowl, drizzle with a bit of oil, and cover with a go-between sheet let rest for 5 mins.
6. Remove dough from bowl and stretch it out horizontally and divide it into 20 equal balls
7. Take one ball and stretch and tap it using your fingers, adding a bit of flour as needed.
8. Roll the dough out thinly with a rolling pin and brush it with melted ghee.
9. Fold the dough in half horizontally, then fold it in half.
10. Fold the dough in half vertically, then fold it in half again, creating a layered effect.
11. Gently stretch and tap the dough using your fingers, aiming for a square shape that will yield a nice, square paratha after rolling.
12. Repeat steps 8-13 for the remaining dough balls, placing each prepared paratha on a plate and separating them with go-between.
13. Roll the paratha slowly into its desired square shape.

Cooking:

1. Place a pan on the stove over high heat until it's hot, then reduce the heat to medium.
2. Cook the paratha until it's golden brown on both sides.

Serve:

With butter, jam, vegemite, or peanut butter for a delicious breakfast, or pair it with a curry for a satisfying meal.