

ANITA'S BHATURA

1 cup self-raising flour
2 tablespoons set natural yoghurt
pinch salt
full-fat milk
oil for deep frying

Method

Add flour salt and yohurt together in a bowl and mix.

Drop-by drop, add sufficient milk to bind the mixture and knead to a firm dough.

Cover and refrigerate for 15 mins.

Roll out the dough to small thick discs, using SR flour to dust surface.

Heat oil, and deep fry the bhatura, until golden, puffed up and soft.

Drain on kitchen paper. Serve with curries/dhal/pickles.