



We had these as a side with the Pork Indad a couple of days ago. I?m a little behind with recipes, sorry.

Ingredients:-

140g of Rice
275ml of Water, plus 70ml for blending
2 Tbsp of Boiled Rice
Oil to fry
Salt to taste

Method:-

- (1) Soak the Rice for at least 2 hours.
- (2) Rinse and drain.
- (3) Grind the soaked Rice and pre-cooked Rice with 70ml of Water to form a paste.
- (4) Add 275ml of Water to the Paste and whisk to make a thin batter.
- (5) Season with a pinch of Salt.
- (6) Heat a non-stick griddle or cast Iron pan and lightly Oil.
- (7) Pour batter to one side of the pan and lift & tilt to spread the batter across the surface.
- (8) Cook for a minute or so until the sides leave the edge of the pan.
- (9) Remove and allow to cool before folding into quarters.

These made a really good Gluten free Rice based alternative to Chapatis.