



Roti Jala

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 1 kg plain flour 2) 2 eggs 3) 1 can fresh milk or coconut milk 4) 1 tbsp ghee or margarine 5) Salt to taste 6) Few drops of yellow food colouring

Instructions

1) Sift flour into a mixing bowl. Stir in eggs, milk, salt, margarine and food colouring gradually and beat until batter is smooth. Strain batter. 2) Pour batter into a roti jala cup with four to five funnels. 3) Heat a nonstick frying pan over low heat. Grease lightly. Move the roti jala cup in a circular motion over the nonstick pan to form a lacy pattern. 4) When the pancake is set, turn it over onto a plate. Fold the pancake into quarters or roll up and stack neatly on a plate. 5) Serve with curry chicken, rendang or any curry dish.