

# ROOTIS ALA JESICHA



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Been making rootis for years. And people even ask me to make and sell (just don't have the time) But this recipe is much quicker and fluffier.

1kg flour

1/4 cup of cooking oil.

1 tsp salt

Cup of like warm water.

Mix with a spoon .

Fold in more flour if necessary

Roll out in 1 cm thickness

Cut in strips I cut mine in 8 strips

Make balls.

Roll in circles

Spread on butter.

Roll up

Pull it while rolling on surface

Roll the top and bottom to form an 8

Fold and make a ball.

Leave in fridge for at least an hour before frying.

Will have to take pics step by step next time. Hope you guys understand.

BRON – Jesicha Carlson