

# <333 A recipe for rOtI CaNai <333

~\*Courtesy of Bea the rad and badass running *El Mundo Eats*\*~  
(and some miniscule edits from me I swear)

?Authentic? Malaysian flatbread aka famously known as roti canai. FluFFY and **soft**

with **c-c-c-CrisPY** edges. This homemade roti canai is very easy to prepare because **NOBODY** got time for **NOT** easy recipes jeEZ.

Prep Time : **Who**

Cook Time : **cares**

Passive Time : **it'll**

Servings : **be wORTH IT!!1!!1111!**

Author : Bea of *El Mundo Eats*

URL: <https://www.elmundoeats.com/homemade-roti-canai/>

## Ingredients

- 4 cups bread flour (520 g) - **weigh that shit**
- 1 egg, room temperature - **don't fuck with this**
- 3 tbsp unsalted butter (40 g), melted, **like ice cream on a 37°C day** 🔥
- 1 tbsp sweetened condensed milk, **full fat - you better NOT SKIMP ON THIS CAUSE I WILL FIND YOU**
- 1 1/4 cup water (310 ml)
- 1 tsp salt (not shown in video) - **I mean it was probably not that important then**

## Instructions

The Doogh 🤪🤪🤪

In a standing mixer bowl, add in flour, salt, egg, melted butter, condensed milk and water. **MI MI MI MI XXX** to incorporate and **kneeeeeead with your knees** for 10 minutes. Leave to

Rest

for 10 minutes and knead for another 5 minutes.

1 // 1 // 1 // 1 // 1 th/ 1 e do/ 1 ugh in/ 1 to 10 sm/ 1 all b/ 1 alls. Coat each ball **generously** with unsalted butter and place them in a container that has been **generously** buttered. Cover the container **tightly** with cling film and keep in the fridge overnight.

## Shape shape shapies

The next day ● Spread some unsalted butter on the working surface. Take one ball

and lightly **flatten** it. Pr<sup>e</sup>ss and p<sup>u</sup>sh the dough with the heel of your palm (**who knew palms had heels - why not just use your heel heels?**) to make it bigger. Stretch it as thin as possible, until you can almost see **through** it. Now and then spread some softened unsalted butter on it to help the stretching. Optional, lift up one edge of the dough and gently pull to **s t r e t c h** it even more.

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and push the upper end of the dough to the middle. Do the same to the lower end, forming a **wr<sup>i</sup>n**kle thin log. Starting at one end of the log, roll it into a circle and tuck the other

end inside. Leave aside for 10 minutes before cooking. Meanwhile you can continue with the rest of the balls.



Once ready to cook, take one rooo|||||||||||||||||||||||||||||||||||||||||lled circle and **flatten** it into more or less 10-15 cm diameter. 🔥 some unsalted butter on a pan using medium heat. Place the **flatten dough** on the pan. Cook for several minutes and then flip. Continue cooking for some minutes more.

This is **important** for a **FluFFY** roti canai. Remove the cooked roti canai and place it on a working surface. Immediately yet carefully grab it using both of your hands and

squeeze it to the center. We want to f**LU**ff it. ~~You can see this part more clear in the video above.~~ **DO NOT LOOK AT THE VIDEO JUST DO IT.**

Keep the roti canai under a kitchen cloth to keep them warm. They're best eaten with dhal curry or any type of curry with some sambal. 🍲🍲🍲🍲🍲 **Enjoy~\***



1. If the balls are a bit difficult to spread (the next day), rest them at room temperature for 10-15 minutes.
2. This roti canai is with less salt because it's not intended to be eaten alone. It's usually dipped in varieties of curries. Add more salt as needed, depending on how you want to eat it. **SALT THAT SHIT if you are eating it alone.**
3. Using All Purpose Flour
  - I've tried using all purpose flour and my verdict is; although it's not as flexible as using bread flour (due to lack of gluten developed), it is still workable. The dough also tends to **achy breaky heart** when you stretch it very thin.
  - Use **LESS** water. I'd suggest start with 1 cup (250 ml). When kneading, look inside the standing mixer bowl, the dough shouldn't stick to the bottom or side and the bowl should be clean of dough (nothing sticks). Add flour bit by bit as needed. I ended up adding around 4-6 tbsp (30-50 g) more.
  - The dough should be soft but not sticky. ~~Watch the video above to see the right texture.~~ **NO, TRUST YOUR INSTINCTS YOU GOT THIS!**
4. Substitute To Sweetened Condensed Milk
  - I've tried using ½ tbsp (10 g) honey, it works just fine. **\*\* MAKE BOTH VERSIONS AND TELL US THE DIFFERENCE \*\***