

# Bhature Bread

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*These simple deep-fried flatbreads are very traditional in Punjabi culture and are often served with chickpea curry. Ghee is used for flavour, and then the breads are deep-fried in vegetable oil. Use them to mop up your favourite curry.*

## Ingredients:

800g plain flour  
350g natural plain yoghurt  
180ml warm water  
1 tbsp. ghee  
2 tsp. baking powder  
2 1/2 tsp. salt  
3 tsp. granulated sugar  
Oil to fry

## Directions:

1. Sieve the flour, baking powder and salt together.
2. Stir in the sugar, then add the yoghurt, water and ghee. Combine until you have a smooth dough, then rub your hands with oil and knead until the dough is soft and pliable, around five minutes.
3. Divide the dough in 24 and roll out each ball to around 5 inches.
4. Deep fry until the bread starts to puff up, then turn over and cook the other side. Drain of excess oil on kitchen paper before serving.

*Author: Laura Young*