

Ingredients

Quantity	Measure	Ingredients	Description
4	Tablespoon	Cooking Oil	
2, 1/2	Teacup	Flour, Wheat - (Atta)	
1/2	Teacup	Milk	diluted in water.
1	Teaspoon	Salt	
3	Teaspoon	Sugar	
1/2	Teacup	Water	
1	Teaspoon	Yeast - dry	
2	Teaspoon	Yeast - fresh	

Method

1. Warm 1/2 cup water and milk together.
2. Add sugar and yeast.
3. Cover and keep aside for 15 minutes.
4. When yeast is fully dissolved and frothy, it is ready to use.
5. Mix salt and flour in a large bowl.
6. Add 1 tbsp. oil making a well in centre.
7. Add yeast mixture to flour.
8. Knead into a very very soft dough.
9. Knead for 5-7 minutes, till it is not sticky.
10. Grease a large bowl, place dough in it, cover and keep aside for 1