

Bootleg Egg Roti



Preparation time:	10 mins
Serves:	6 people
User Rating:	★★★★★

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We asked a few of your favourite recipe developers to come up with a bunch of recipes you can make at home for less than \$5 per serve!

This delicious egg roti is created by Camellia Ling Aebischer, and will transform your basic store bought puff pastry into a gourmet snack or side dish.



Ingredients

- 1-2 eggs per puff pastry sheet
- 1 packet puff pastry
- 1 small onion, finely diced
- 1 small green chilli, finely diced
- Salt and pepper, to taste
- ½ tsp turmeric
- Sambal, to serve

Method

1. Thaw puff pastry. Lay down one sheet, make a cut halfway to the centre. Roll the puff pastry from the cut all the way around to create a cone shape. Tuck the top flaps of the cone in and squash down the cone lengthwise to create a large puck. Wrap the puck loosely in its piece of plastic from the packet and set it aside to rest. Repeat for remaining sheets.
2. While they rest, prepare your onion and chilli, and in a small bowl add them to the eggs along with the salt and pepper, and turmeric. Beat lightly to mix.
3. Place a large frypan over low-medium heat to pre-heat.
4. Take one puck of dough and place on a lightly oiled bench. Roll it out evenly until it's about the size of a dinner plate. Place it in the pan and cook until it puffs and turns golden brown, flipping occasionally. Remove from the pan and add a thin layer of egg mix, quickly place the roti on top of the egg while it's still runny on top. Cook for another 30 seconds or so until the egg has set.
5. Serve warm with a side of sambal to dip, or scoop up your favourite curry.