

# Rolex (Ugandan Street Food)

**6 servings** – Breakfast/Brunch/Lunch/Snack

Prep time: 45 mins | Cooking time: 10 mins | Total time: 2 hrs 30 mins

## Ingredients

- 3 cups all purpose flour
- 1 teaspoon sugar
- 2 teaspoon baking powder
- 1 1/2 teaspoon salt
- 1 tablespoon ghee (butter or oil)
- 1 1/4 cup warm water (or slightly more)
- 1/3 cup ghee (butter or oil for layering Buss up Shut/Paratha (Flaky South Asian flatbread))
- 1/4 cup ghee (butter or oil for basting Buss up Shut/Paratha)

## Omelette

- Two eggs
- Onion (chopped)
- Red pepper (chopped)
- Green pepper (chopped)
- Cilantro (chopped)
- Salt (to taste)
- Pepper (to taste)

## Instructions

- 1 In a large bowl mix together the flour, sugar, baking powder and salt.
- 2 Then make a well and add oil, followed by warm water. Knead dough for about 1 minute to form soft and sticky dough. You can cover and optionally let your dough rest for 10 minutes before proceeding.
- 3 Divide dough into 6 equal pieces. Set aside, covered with a drab kitchen towel and let it rest for 30 minutes.
- 4 The resting of the dough helps relax the gluten and make it not only easier to work with but also produces tender paratha.
- 5 Place each piece on a heavily floured board and roll out dough into a circle. They do not have to be perfect circles.
- 6 Using your fingers or knife rub butter (approx. 1 tablespoon) on the surface of the dough, lightly sprinkle with flour.
- 7 Using a knife make a cut from the center of the dough to the outside. Roll dough clockwise to form a cone.
- 8 Push cone tip inwards. Place in an oil pan and cover with a damp cloth. Repeat this process for the other 5 pieces of dough. Oil each piece to prevent dough from drying out and let rest for about 2 hours or more covered in the fridge.
- 9 Push cone tip inwards. Place in an oil pan and cover with a damp cloth. Repeat this process for the other 5 pieces of dough. Oil each piece to prevent dough from drying out and let rest for about 2 hours or more covered in the fridge.
- 10 Rotate the dough out each time you roll it. Try and aim for about 10 inch circles, make sure they are thin at the edges. Gently place dough on the griddle, (large frying pan or skillet).
- 11 Heavily oil the other side of the dough making sure you oil the edges too. Cook until tiny bubbles/air pockets appear on the top of the roti, then flip dough.
- 12 Making the "torn up shirt" look can be achieved by crushing the paratha with two spatulas while still on the griddle. Essentially squish the paratha so the flakes become visible.
- 13 Set aside until you make the omelette.

## Make Rolex

1. In a small bowl crack two eggs and add toppings and seasonings to taste.
2. In a frying pan add a little bit of oil and on low to medium heat fry your egg.
3. Fry until you can tell the bottom is very well cooked and the top starts to set a bit.
4. Place your roti on top of your egg and carefully flip so the roti is at the bottom.
5. Make sure the egg is cooked and flip the roti and egg out of the pan. The egg should have essentially finished cooking with the roti on top so they should be fused together.
6. Carefully roll up your roti and egg into a roll and enjoy.

