

## Bhati/Bati

Lakshmana made this Indian baked-good to go with Lise's pumpkin soup. He said it is usually served with soup and the recipe has been around for thousands of years. Serve warm and crumble the balls into a warm bowl of soup on a cool Autumn or Winter's night.

### Ingredients

2 tsp melted ghee/butter

1 cup flour

salt to taste

water (enough so it turns into dough)

Mix ghee, flour and salt. Add water as needed. roll into large balls (half a fist). Cook on a pan for 45 minutes at 200-230 degrees celsius.