

# Ladi Pav

(AKA 'Pav' AND 'Pao')

## Soft Indian Bread Rolls

Yield: Makes 8-12

### Ingredients:

3-3 ½ Cups Indian All Purpose Flour (**Maida**)

1 Cup Lukewarm Water

2 ¼ tsp Active Dry Yeast (**Khhamir**)

2 tsp Powdered Sugar (**Bura**)

1 tsp Baking Powder

1 tsp Kosher Salt (**Namak**) - or to taste

¼ Cup **Ghee** - divided

Flour for working and dusting

-OPTIONAL-

¼ Cup Whole Milk (**Doodh**) for brushing

### Preparation:

- 1) Place sugar, yeast, water, and 1 cup of the flour into a large bowl and whisk into a smooth, thick batter
- 2) Cover and set aside for 30 minutes or until surface is frothy and batter has risen
- 3) Add 2 Tbs ghee and another cup of flour to the mixture and fold together until well incorporated
- 4) Add remaining cup of flour, baking powder, and salt - Mix until dough comes together into a mass (IF DOUGH IS STICKY ADD flour a little at a time - IF TOO DRY add a little water) - Knead for apx 5 minutes until dough is smooth, soft, and pliable (think soft pizza dough) - Gather dough into a loose ball and spread the remaining 2 Tbs of ghee over the outside of the dough 'ball' - Cover and place in a warm place for 1 hour or until dough had doubled in size
- 5) Turn out the dough onto a lightly floured surface and 'punch it down' until 'deflated' and knead for 5-10 minutes - Once kneaded, form dough into a log 8-10 inches long
- 6) Slice the log into 8-10 equal portions and roll each portion into a smooth ball - Transfer rolls to a lightly greased baking pan leaving 1 inch of space around each roll - Cover and place in a warm place for 30 minutes to an hour to allow rolls to rise a second time (rolls should double in size and fill the pan)
- 7) Preheat oven to 400°F - Brush the top of the rolls with the milk (if using) and place the baking pan on the center rack - Allow to bake for 12-20 minutes or until lightly browned on top (rolls should sound hollow when tapped on top)
- 8) Transfer rolls to a cooling rack and allow to completely cool to room temperature (Lightly brush tops with extra ghee if desired)
- 9) Slice and serve 'as is' with Vada Pav, Pav Bhaji, or Misal Pav. You can warm them slightly in the microwave and slather with butter, and/or serve them as a substitute for traditional dinner rolls - (when made a little bigger) they make great hamburger buns and sandwich rolls too!

