

ROTI CANAI - Malaysian favourite delicacy now comes with more varieties

A famous Malaysian delicacy known as roti canai and referred to also as Malaysian Pancake . However, only the classic version of roti canai which is better known as plain roti or 'Roti Kosong' is commonly eaten. Do you know that Roti Canai can be transformed to include several delicious, but optional fillings from eggs, cheese, sardines, onions (common), bananas, butter and margarine to name a few?



Once these ingredients are added, they take on other names. Roti canai with margarine and sugar served in oval and but most of times rounded shape is known as 'Roti Bom'. The word 'Bom' comes from the English word 'Bomb' either because it has stereotypical shape of a bomb that is round or it could be the sound it makes as a result of the the process making a loud bang or 'bom' upon landing on the kneading plate.

Roti that is served with Cheese is known Roti Cheese and those served with banana are known as Roti Pisang and if are you are adventurous try the Cheese and Banana Roti Canai. Roti Canai is usually served with several Indian curries; dhal or lentil curry and fish and meat curries.

'Roti Tissue' as the name suggests has the texture like a tissue and is perhaps the most creative looking food, sometimes known as Roti Helikopter. Roti Tissue is a much thinner version of traditional Roti canai, almost as thin as a tissue literally!

Roti Tissue is also sprinkles with condensed milk. A must eat. Roti Puri on the other hand, is another roti that is getting popular at Indian Muslim stalls. Made similar dough as the Capati and is served with lentils curry and 'Chatinik' or 'Coconut chili paste'.

Watching the roti canai man making a the roti canai is itself an experience, See him (usually him) pick up flattened dough by the edges and swirl in circular motion until dough thins out and then fold dough to form a square or circle depending customers' choice. The reason for this important process is to trap air in layers of dough in order to make finished product puffy and fluffy and crispy on the outside and soft on the inside.

It is also a joy to see him hurl dough onto the heated flat pan or iron griddle then sprinkling some cooking oil onto it. Upon turning golden brown, he will then lift it up drop on the kneading plate and the smash sideways with bare hands to make it fluffier before serving it to the customer.

All variety rotis are available in most Indian Muslim stalls and in Melaka you will get them at Restoran Seri Sahabat and Subiadah Restoran Nasi Kandar.