

Instant Pittu / Rotti Mix

Technology overview:

Pittu and rotti are two of the most popular traditional foods in Sri Lanka. However the preparation of these products takes a considerable amount of time. Especially the scraping of coconut is a major burden in this process.

This instant pittu/rotti mix contains rice flour, wheat flour and coconut and it avoids these troublesome and time spending steps for the consumer and allows them to make tastier pittu and rotti products by just adding sufficient amount of water to it.

This mixture has a long shelf life of more than 6 months and it is very advantageous from the producers' aspect.

Method of preparation

- For Rotti, add a sufficient amount of water, make the dough balls, flatten the dough balls and cook rotti using a preheated pan.
- For Pittu, make coarse flour granules by adding water little by little and steam those coarse granules in a pittu maker.

Advantages of the Pittu/Rotti Mix

- Considerably reduce the preparation time for Pittu and Rotti compared to the traditional method.

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