

Flatbread

Season: All

Type: Side Dish

Difficulty: Easy

Serves: About 20 serves

Recipe source: adapted from allrecipes.com

Equipment:	Ingredients:
<ul style="list-style-type: none"> ● Mixing Bowl ● Whisk ● Frying Pans ● Plate ● Tea-towel ● Tongs/spatula 	<ul style="list-style-type: none"> ● 3 1/2 Cups of Bread or Plain Flour ● 1/2 Cup Wholemeal or Atta Flour ● 2 tablespoons Extra Virgin Olive Oil ● 1 teaspoons salt ● 1/2 Tablespoon Baking Powder ● 1 1/2 cups of water

What to do:

- Place the flours, salt and baking powder in a bowl and stir with the whisk to remove any lumps.
- Pour in the oil and most of the water and stir through by hand or with a spoon, add the remaining water and mix in (add in a little more water if you think it feels a little tough or dry).
- Once combined knead on the surface and make it a really smooth dough.
- Roll the dough into golf ball sized balls, then put a couple of frying pans on to a high heat to warm up.
- Roll out the dough balls into flatbread on a floured surface; they should be very thin, approximately 1mm thick.
- Place in the hot pan until the flatbread starts to bubble (about 30-60 seconds), then flip and cook for a further 30 seconds, then pile the flatbread in a clean tea-towel on a plate, wrapped up to keep warm. You can put them in a low oven if required.

Notes

Using all plain flour is fine. Make sure the dough isn't dry and nice and soft and you will produce nice, soft flatbread.