

Easy 2 Ingredient Yoghurt Flatbreads

Unbelievably easy, these 2 Ingredient yoghurt flatbreads are the perfect side dish for many dishes. This dough can also be used to make pizza bases, garlic bread and filled flat bread.

Prep Time 5 minutes + 20 minutes to rise

Cook Time 15 minutes

Total Time 40 minutes

Makes 10 small flatbreads



Ingredients

- 1 cup of plain full fat Greek Yoghurt
- 1 cup of self-raising flour (extra for dusting)
- Pinch of salt
- Oil

Equipment

- Large bowl
- Rolling pin
- Wooden spoon
- Fry pan, oven tray
- Spatula

Instructions

1. Mix the Greek yoghurt and flour together in a large bowl, then leave to rest for 20 minutes at room temperature covered with a clean tea towel.
2. Use a little flour on the bench or chopping board to stop the dough sticking. Roll the dough into a ball. Divide the dough into 10 and roll into smaller balls.
3. Heat a non-stick frying pan over a medium heat and roll out your flatbreads. Flatten the balls with your hands and roll with the rolling pin.
4. When the pan is hot add a very small amount of oil. Lay the flatbreads in the pan and cook for 30 seconds, or until the flatbread is covered in brown spots.
5. Flip the flatbread over and cook on the other side for a further 30 seconds, or until brown and cooked through.
6. While the first flatbread is cooking, roll out the second flatbread so it is ready.
7. Repeat the process, until all the flatbreads are cooked. Put the cooked flatbreads on a tray in a warm oven.

