

# FLATBREAD

**MAKES 12 x 10cm flatbreads**

## **INGREDIENTS**

- 3/4 teaspoon salt
- 3/4 cup lukewarm water
- 4 tablespoons olive oil
- 200g plain flour
- 175g wholemeal flour

## **METHOD**

1. Preheat oven to 100°C and place baking tray in oven to keep warm.
2. Place flour in mixing bowl of an electric mixer with dough hook
3. Add salt
4. Place lukewarm water in a jug - add olive oil
5. With the mixer on low trickle in water/oil mixture
6. Mix for 5 minutes until dough comes together and looks smooth
7. Add a little extra water if necessary
8. Remove the dough and knead for a few minutes by hand until silky
9. Wrap dough in plastic wrap and leave to rest for 30 minutes (can rest in the fridge overnight)
10. Cut dough into 12 even pieces
11. Lightly dust workbench with flour
12. Flatten each piece of dough and roll out thinly
13. Brush with olive oil
14. Either cook on BBQ on low or very hot heavy based frypan oil side down
15. Brush other side with olive oil
16. Cook for 3 minutes
17. Flip the bread over and cook for a further 3 minutes. As the flatbreads cook, they will develop a few bubbles and brown splotches - this shows they are done
18. Transfer the cooked flatbreads to a baking tray and wrap in foil to keep warm in the oven.
19. Continue cooking until all the dough has been used