

Moroccan Zebra Flatbread

INGREDIENTS

- 350 g self-raising flour, plus extra for dusting
- 1 teaspoon baking powder
- 350 g natural yoghurt

GARLIC AND HERB BUTTER

- 2 cloves of garlic
- a handful fresh soft herbs, such as flat-leaf parsley, tarragon, basil, dill
- 40 g unsalted butter

METHOD

1. Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together.
2. Dust a clean work surface with flour, then tip out the dough.
3. Knead for a minute or so to bring it all together (this isn't a traditional bread recipe, so you don't need to knead it for long – just enough time to bring everything together).
4. Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.
5. If making the garlic butter: peel the garlic cloves and crush them with a garlic crusher.
6. Pick the herb leaves onto a chopping board and finely chop them, discarding the stalks.
7. Melt the butter in a small pan over a medium heat, then stir through the garlic and chopped herbs, then set aside.
8. Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal-sized pieces (roughly the size of a golf ball).
9. With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.
10. Place the griddle pan on a high heat, then once hot, cook each one for 1 to 2 minutes on each side, or until bar-marked and puffed up, turning with tongs.
11. Brush the flatbreads all over with herby garlic butter as they come off the griddle, then pile onto a serving board or plate.