



# Roqqaq

SERVES: 6

## INGREDIENTS:

- 450g plain flour, plus extra for dusting
- Pinch of salt
- 1 cup water

## METHOD:

1. Preheat the oven to 200C
2. Place the flour and salt in a large bowl
3. Add the water and mix together with your hands
4. When the dough comes together into a rough ball, knead it for 5 minutes
5. Break off egg-sized pieces and roll them into balls
6. Sprinkle some flour onto a clean work surface
7. Using a rolling pin, roll each ball until it is flat and thin
8. Gently lift the rolled dough and transfer to the baking trays
9. Bake in the oven for 2 minutes for soft roqqaq or 5 minutes for crispy roqqaq
10. Serve immediately

