flatbread

**Equipment:**
large plastic bowl with lid, measuring cups and spoons, wooden spoon, small rolling pins, dough cutter, scales, frying pans, electric frying pan, silicone tongs, oven tray

**Ingredients:**
250gms bread flour
½ tspn salt
⅔ cup lukewarm water, more or less
1 TBLSPN olive oil

**Method:**
Mix flour and salt together.
Make a well in the centre, and pour in the water and oil.
Stir with a wooden spoon, then when thats too difficult use your hand. Knead for 5 minutes or so, until smooth and silky.
Cover, then leave at room temperature for at least 30 minutes.
Heat oven to 70oC. Check that it is empty first.
Roll dough into a fat sausage. Using the dough cutter, cut into 6-8 pieces.
On a lightly floured surface roll dough into balls, then roll each ball into a circle about 20cms diameter, 1mm thick.
Keep turning the dough as you are rolling; 1: so they don’t stick, and 2: so they are a nice round shape.
Heat frying pan on a high heat. It needs to be very hot; there is no need for oil. Slap a dough round into it.
Cook for 2-3 minutes and then turn to cook the other side. The cooked flatbread will have little burnt blisters on it. Keep warm in the oven.