

# 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 that's 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 70°C. 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.