

JAMIE'S FLAT BREADS

Source: Jamie Oliver Makes: 36



EQUIPMENT/ UTENSILS	INGREDIENTS
Food Processor Electric frypan Garlic press Measuring spoons 4 Rolling pins Small mixing bowl 6 dinner plates 3 Flexible turners Pastry brush	750g SR Flour 500g Greek style natural yoghurt 3 level tsp sea salt 4 tsp baking powder Olive oil**** to brush flatbreads once they are cooked GARLIC AND HERB OIL (OPTIONAL) 2 cloves of garlic a bunch of fresh soft herbs, such as flat-leaf parsley, fennel & chives 40ml extra virgin olive oil

METHOD: WHAT TO DO

1. Pulse **SR Flour, yoghurt, sea salt and baking powder** in food processor until you have a dough like consistency.
2. **Tip the dough** onto a lightly floured surface, **knead** it for a minute until it all comes together
3. **Divide** it into **36 equal portions**
4. **Using a rolling pin** roll each portion into circles approximately 8-10cm in diameter
5. Heat **frypan** on high heat. Once nice and hot **cook the flatbreads for 2 minutes on each side**, until slightly puffed up and charred
6. To make the garlic oil peel the garlic cloves and crush them with a garlic crusher.
7. Pick the herb leaves onto a chopping board and finely chop them, discarding the stalks.
8. Place oil in a bowl, then stir through the garlic and chopped herbs, & set aside
9. Brush flatbreads with olive oil & herb mix
10. Keep flatbreads warm in the oven till ready to serve
11. **Serve 6 flatbreads** on each of the 6 dinner plates