

LET'S GET MAKING

Flatbreads



YOU WILL NEED

350g self-raising flour,
extra for dusting

1 teaspoon baking
powder

350g Natural Yoghurt
or Greek Yoghurt

(OPTIONAL)

2 cloves garlic
bunch of fresh or dried
herbs

40g unsalted butter

Use ready made garlic
butter, or make your own
Chop garlic and crush,
gently melt the butter in a
small pan, add garlic and
herbs and stir – set aside

- 1) Add all the flatbread ingredients into 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 flour-dusted bowl, cover and leave aside. (Make the garlic Butter)
- 5) Dust and clean a work surface and rolling pin with flour, divide the dough into small golf ball size pieces
- 6) 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 (keep the surface floured)
- 7) Use a knife to cut 6 lines into the centre of each round, leaving about 3cm at each end
- 8) Place the griddle or frying pan on a high heat, then once hot, cook each one in a little oil for 1 to 2 minutes on each side, or until bar marked, or has colour, turn them over with tongs to cook both sides, they should puff up.
- 9) Brush the flatbreads with the garlic butter and serve—or wrap in tinfoil, put into the oven on low to keep warm

Allergens – Dairy, Gluten, Safety Advice, Please ask a parent to help you when using a knife or cooking, the pan/oven and flatbreads will be very hot.