

Flat bread

Season: Any

Serves: 8

Recipe source: Recipe Tin Eats (adapted)

These have no yeast and makes an excellent soft flat bread to wrap anything you like.

Equipment:	Ingredients:
Large bowl	2 cups plain flour, extra for kneading
Mixing spoon	½ teaspoon salt
Rolling pin	4 tablespoons olive oil
Electric frypan or non-stick pan	¾ cup water, lukewarm
Egg flip	
Clean tea towel	

What to do:

1. Combine warm water and olive oil together.
2. Place flour and salt in large bowl.
3. Mix wet ingredients into flour.
4. Sprinkle work surface with a little flour and knead dough until smooth.
5. Rest dough for 30 minutes.
6. Dust bench with flour. Cut dough into 8 pieces. Roll into balls then roll flat into 15cm rounds.
7. Place in heated up pan and let cook for about 1 -1 ½ minutes, it should puff up. Once the underside has golden patches, flip and cook the other side for 45 seconds to 1 minute.
8. Stack the cooked bread in a clean tea towel and keep wrapped.

Notes: Can also be made with gluten free flour. You may need a little more flour to prevent a sticky dough.