



FLATBREAD



INGREDIENTS

MAKES 6-8

- 2 cups plain flour
- 1 tbsp baking powder
- ½ tsp salt
- ¾ cup water or whey*
- 2 tbsp olive oil

EQUIPMENT

- Large bowl
- Wooden spoon
- Rolling pin
- Baking tray
- Frying pan
- Tongs
- Plate

INSTRUCTIONS

1. Combine the ingredients in a large bowl. Use a spoon to stir until a dough forms and then use your hands to knead until it is soft and pliable. Add flour by the tablespoon until it no longer sticks to your finger when touched.
2. Transfer the ball of dough to a floured surface. Divide the dough creating 8 small balls of dough. Set them aside.
3. Line a baking sheet with parchment paper. Take one ball and use your fingers to flatten it into a circle. Use a rolling pin to roll the dough out into a 12 cm circle-ish shape. Place the flattened dough on the prepared baking sheet and repeat with 3 more balls of dough (it's okay if the flattened circles slightly overlap each other).
4. Lay another sheet of parchment paper over the circles and continue with the remaining 4 balls of dough (laying them on the top sheet of paper).
5. Heat a frying pan or griddle over medium-high heat. Place one of the circles of dough in the pan and cook until bubbles begin to form and the edges begin to lift, about 1 to 2 minutes. Use tongs to flip it over and cook for another 1 to 2 minutes.
6. Remove from the pan and place on a plate. Repeat with the remaining circles of dough.

*can use whey from ricotta making