



ROSEMARY FLATBREAD



INGREDIENTS

MAKES 30 SMALL FLATBREADS

- 2 tsp sea salt
- 2 cups lukewarm water
- 5 tbsp extra-virgin olive oil
- 1kg plain flour, plus a little extra for dusting
- 3 sprigs rosemary, finely chopped

FROM THE GARDEN

- Rosemary

EQUIPMENT

- measuring cups and spoons
- scales
- bowls - 1 small, 1 large
- plastic wrap
- rolling pin
- 2 frying pans
- spatula
- tongs
- 2 baking trays
- foil

INSTRUCTIONS

1. Preheat the oven to 50 degrees centigrade.
2. Pour the water into the small bowl. Add the salt and stir to dissolve. Add the oil.
3. Put the flour into the large bowl. Pour in the salt, water, rosemary and oil. Mix it together.
4. Make sure your workbench is clean, then sprinkle it with some of the flour.
5. Knead the dough for about 8 minutes.
6. Wrap it in plastic wrap until needed.
7. Tip out the dough onto your clean, floured workbench and divide it into 30 even pieces, each the size of a walnut.
8. Flatten each piece of dough with your hand, then roll it out thinly with the rolling pin, to about 10cm in diameter.
9. While the dough is being shaped, heat both frying pans.
10. Place a few discs of rolled-out dough into a hot, dry pan and cook them for 2 minutes. Flip them over with your spatula and cook for a further 2 minutes. You want them golden, with a few bubbles and darker spots, but not charred.
11. Transfer the cooked flatbreads to the baking tray using tongs. Cover the tray with foil and put it into the warm oven until you are ready to eat.