



Easy Flatbread

Ingredients

250 g Greek Yogurt

250 g self raising flour

A little rapeseed oil, to fry



1. Instructions
2. Put the flour in a mixing bowl,
3. Add the yogurt and mix together to combine.
4. Use your hands to knead briefly until you have a pliable, soft, non-sticky dough, cover the bowl and leave to rest for up to 30 minutes at room temperature.
5. Cut the dough into pieces roughly the size of a large egg (8-12 pieces).
6. Lightly dust your work surface with flour and roll the dough using a rolling pin to make flatbreads, approximately 16cm in diameter. Don't stack them as they might stick together.
7. Heat a non-stick frying pan or skillet over a high heat and add a teaspoon of vegetable/rapeseed oil.
8. Lower the heat slightly and pan fry the flatbread for about a minute, until it starts to colour and puff up.
9. Flip the flatbread over and cook for another 30 seconds or until the surface is covered in brown spots. Repeat until you have cooked them all.
10. Serve immediately or cool and quickly pan fry to reheat.
11. Brush the top with melted butter and sprinkle with crushed garlic and coriander for additional flavour.