



Flatbreads

Use Equal amounts flour & yoghurt. Adjust quantities for smaller or larger batches.

Serves: 2 small flatbreads

Ingredients

- 70g self raising flour
- 70g natural yogurt (use a vegan alternative if needed)
- 1 Tbsp of oil
- 1/2 tsp baking powder

Method

1. Sieve flour & baking powder into a mixing bowl.
2. Add natural yoghurt and spoon of oil and mix together until a dough is formed.
3. Flour the worktop and roll dough into desired shape. A thinner dough is best as it takes less time to cook. Try not to over handle.
4. Heat a dry pan over a medium heat, and lightly fry on both sides until golden brown.
5. Serve warm to mop up stews, curries or soups.