

Flatbread

* This recipe is for a triple quantity.

<p>Equipment:</p> <p>Bowls – 1 small, 1 large Measuring spoons and cups Scales Electric mixer with dough hook Tea towel Baking tray Frying pan (non-stick) Large knife Rolling pin</p>	<p>Ingredients:</p> <p>1 ½ tsp. salt 1 ½ cups lukewarm water 3 tbsp. olive oil 750 plain flour plus extra for dusting</p>
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What to do:

- In the small bowl, dissolve the salt in the warm water. Add the oil.
- Place the flour into the bowl of the electric mixer.
- With the motor running, trickle in the water and oil mixture.
- Knead the dough for about 8 minutes until it looks smooth.
- Tip the dough into the large bowl and cover with the tea-towel. Leave to rest in a warm place for 30 minutes.
- Preheat the oven to 120° and place the baking tray in the oven to keep warm. Heat the frying pan until very hot.
- Divide the dough into halves, then quarters. Repeat the process of division until you have at least 24 pieces of dough of equal size (check to see how many you actually need – you might need to divide it some more if there are more people).
- Heat the non-stick frying pan until very hot.
- Dust the workbench with a thin sprinkle of flour. Flatten each piece of dough into a round and roll out thinly. As each piece is rolled, slap it into the hot dry pan and cook for 3 minutes. Flip the flatbread over and cook for a further 3 minutes. Depending on the size of the pan, you should be able to cook a few flatbreads at a time (you could use 2 frying pans at a time).
- As the flatbreads cook, they will develop a few bubbles and brown splotches. This shows they are done. Transfer the cooked flatbreads to the warm baking tray and return the tray to the oven. Continue cooking in batches until all the dough has been used. Serve with dip or a curry.