

HOMEMADE FLATBREADS

Ingredients

- 250 g plain full fat Greek Yogurt
- 250 g self raising flour
- Oil for rolling out



Method

1. Mix the Greek yogurt and flour together in a large bowl, then leave to rest for 20 minutes at room temperature.
2. Divide the dough into 8 and roll into 8 balls. Heat a small non-stick frying pan over a high heat and roll out your first flatbread to about the size of a side plate - use a little oil on the work surface to stop the dough sticking.
3. When the pan is really hot, lay the flatbread in the pan and cook for 20 seconds, or until the flatbread is covered in brown spots (but not burnt!!) Flip the flatbread over and cook on the other side for a further 20 seconds, or until covered in brown spots and cooked through.
4. While the first flatbread is cooking, roll out the second flatbread so it is ready. Put the cooked flatbread on a plate and repeat the process, until all the flatbreads are cooked.