



# EASY FLATBREADS

makes 12

I don't know about you, but there are often times in my house when we're hungry for a little snack, but we've run out of bread and there's nothing we fancy in the larder. So, at home, I make these great flatbreads all the time. It's the easiest bread I have ever made - there's no yeast and no proving time - have a go and you'll see what I mean. The recipe is pretty straightforward so feel free to halve the quantities if you don't need such a big batch. They're brilliant as a snack like this, but also delicious next to a curry or served with some grilled meat.

- 500g self-raising flour, plus a little extra for dusting
- 1 tablespoon sea salt
- 1 tablespoon baking powder
- 500g natural yoghurt

## To make your flatbreads

I like to make my dough in a food processor but you could do it by hand • Put all of the flatbread ingredients into your food processor and pulse until you have a dough • If the dough's a little wet still, you may need to add another sprinkling of flour • Dust your work surface with a little flour, then tip the dough onto it • Knead the dough for a minute or so to bring it together, then divide the dough into about 12 equal-sized pieces • Dust a rolling pin with flour then roll the pieces of dough out into side-plate-sized rounds • Stack them between small sheets of greaseproof paper next to the hob ready to cook

## To cook your flatbreads

Put a griddle pan on a high heat to get nice and hot • Once it's really hot, cook each flatbread for a couple of minutes per side, until slightly puffy and lightly charred – you'll need to do this in batches • Serve as they are as a side or with something lovely for dunking like home-made pesto or guacamole • You can freeze any leftover flatbreads, simply defrost thoroughly and warm through in the oven wrapped in foil or lightly re-toast them in a pan before tucking in

