Flatbreads

Difficulty: Easy
Serves: 12
Recipe source: jamieoliver.com

Equipment:
- Scales
- Measuring spoons
- Mixing bowl
- Spoon
- Plate
- Rolling Pin
- Fry pan
- Tongs
- Knife

Ingredients:
- 350 grams self-raising flour, plus extra for dusting
- Sea salt
- 1 teaspoon baking powder
- 350 grams natural yoghurt
- Olive oil spray

What to do:

Add all the flatbread ingredients to a mixing bowl and mix together with a wooden spoon, then use clean hands to pat and bring everything together.

Dust a clean work surface with flour, then tip out the dough.

Knead for a minute to bring it all together.

Put the dough into a flour dusted bowl and cover with a plate, then leave aside.

Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal sized pieces (to give you a total of 12 equal pieces).

With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12 cm rounds.

Use a small knife to cut 6 lines into the centre of each round.

Place the frying pan on a high heat, spray with olive oil spray, then once hot, cook each flatbread for 1 to 2 minutes on each side (turning with tongs), or until puffed up and golden.

Depending on class number, cut flatbreads in halves or quarters and place on a serving tray.

Notes: These flatbreads are lovely with soup, a fresh salad or dunked in some homemade dip.