



TURKISH FLAT BREAD

Preparation Time

Marinade: 10 minutes

Sauce: 15 minutes

Cooking Time

Marinade: 20 minutes

Sauce: 15 minutes

Serves

6

Ingredients:

1 tsp caster sugar
400ml warm water
2 tsp instant dried yeast
4 cups plain flour
1 ½ tsp salt

Preparation:

Combine the sugar, lukewarm water and yeast in a bowl. Combine the flour and salt, add the yeast mixture then stir until coarse dough forms.

Turn out onto a lightly floured surface then knead for 5 minutes then place in an oiled bowl. Cover the bowl with plastic wrap, leave in warm place for 30 minutes.

Divide into 16 even-sized pieces. Using a rolling pin, roll each out each piece into a round.

Heat a large non-stick frying pan over medium heat then cook the flatbreads in the pan, on at a time, for 3 minutes on each side or until cooked through and just coloured.

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FAMILY OR OFFICE**

Fight food waste:

Use leftover flatbread with dips and spreads.