



# FLATBREAD WITH HERBS

**Season:** All year  
**From the garden:** Parsley, chives, sorrel  
**Type:** Bread  
**Difficulty:** Easy  
**Country of origin:** Middle east  
**Serves:** 6 flatbreads  
**Source:** Andrea Habacht, GTT kitchen specialist, Oropi school

## Equipment

- \*mixing bowl and spoon
- \*measuring spoons and cup
- \*rolling pin
- \*microwave safe bowl or sauce pan
- \*frying pan
- \*clean tea towel
- \*chopping board and knife

## Ingredients

- \*2 cups self raising flour
- \*3/4 cups milk
- \*1 tsp lemon juice or vinegar
- \*50 g margarine
- \*1 tsp salt
- \*handful of fresh herbs

## Method

- 1.melt the margarine in the microwave or in a small saucepan on the stove
2. wash the herbs and chop finely
- 3.add the lemon juice or vinegar to the milk and let it stand for a few minutes to thicken
- 4.mix all the ingredients in a bowl

5. turn the dough out onto a clean surface and knead until smooth
6. if there is time, rest for 30 minutes
7. divide the dough into 6 pieces
8. dust the working surface with flour and roll the pieces of dough out thinly
9. cook in a dry frying pan until brown patches appear, flip over and do the same on the other side
10. cover with a clean tea towel while you cook the other flatbreads

**Skills:** measuring, *mixing*, *kneading*, *rolling*