



FLATBREAD WITH HERBS (VEGAN)

Season:	All year
From the garden:	Parsley, chives, sorrel
Type:	Bread
Difficulty:	Easy
Country of origin:	Middle east
Serves:	12 flatbreads
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

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

Ingredients

- *4 cups self raising flour
- *1 ½ cups plant milk
- *1 tsp lemon juice or vinegar
- *100 g margarine
- *1 tsp salt
- *few 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 till smooth**
- 6. if there is time, rest for 30 minutes**
- 7. divide the dough into 12 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*