



FLATBREAD WITH HERBS AND GARLIC BUTTER

Season: All year
From the garden: Parsley, chives, sorrel, basil
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
- *garlic press
- *pastry brush

Ingredients

- *3 cups self raising flour
- *1 cup milk
- *1 tsp lemon juice or vinegar
- *75 g margarine or butter
- *1 tsp salt
- *handful of fresh herbs
- *****
- *100 g butter
- *3 garlic cloves

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 9 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
11. peel the garlic and squeeze through a garlic press into a bowl
12. melt the second quantity of butter and mix with the garlic
13. brush the garlic butter over the flatbreads before serving

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