

Season:	all year round
From the garden:	herbs (if desired)
Type:	side dish
Difficulty:	medium
Serves:	4-6 adults as a side dish/ 12-15 tastes
Recipe source:	<i>Sarah Rae, Kitchen Specialist, Edendale Primary School</i>

Equipment:

- 🍳 Measuring Scales
- 🍳 Measuring spoons
- 🍳 Measuring cups
- 🍳 Large mixing bowl x 2
- 🍳 Small jug
- 🍳 Clean tea towel x 1
- 🍳 Rolling pin
- 🍳 Non-stick fry pan

Ingredients:

- 🍳 300 g flour + extra for kneading
- 🍳 2 tablespoons of olive oil
- 🍳 ½ teaspoon salt
- 🍳 ¾ cup of warm water
- 🍳 1 -2 Tablespoons herbs, if desired

How to make it:

1. In a small jug dissolve the salt in the warm water.
2. Add the olive oil to the water.
3. Weigh the flour and place in a large bowl.
4. Slowly add the water/oil mixture and gently stir until all the flour and water is combined. Add chopped herbs here if desired.
5. Turn the dough out onto a floured surface and knead for 2 minutes.
6. Rest the dough for 30 minutes in a bowl covered with a clean cloth.
7. Turn the dough out and divide the mixture into 15 pieces.
8. Roll them out as thin as possible, using a rolling pin or gently stretching with your hands (a disk shape is great!). Do not overwork the dough.
9. Place the disc shape in a heated dry pan until they bubble and cook until each side develops brown splotches and bubbles.

Serve with dips or a curry