

Two Ingredient Flatbread

Ingredients

Plain Flour 125g

Natural Yogurt 125g

Salt

Method

1. Mix the plain yogurt with the self-raising flour and form a dough
2. Leave to rest for 15 minutes at room temperature
3. Divide the dough into 4 and roll into balls
4. Brush the work surface with oil to prevent sticking, then roll the dough balls into flatbreads, roughly the size of a large saucer
5. Preheat a frying pan over high heat. When hot enough, place the flatbread in the pan and cook for 20 seconds or until the flatbread is covered in brown spots (but not burnt)
6. Flip the flatbread and cook for a further 20 seconds until cooked through. Serve with soup