

Lockdown Dinners – Flat Breads

Ingredients

- 250g of strong flour
- Salt
- Olive Oil
- Warm Water
- Plain yoghurt
- Mint Sauce
- Turmeric
- Fresh Mint

Recipe

1. In a bowl mix 250g of flour, ½ tsp of salt, 4 tbsp of olive oil, 100ml of warm water
2. Roll your sleeves up and mix it all together using your fingers
3. Work through to create the dough, making sure it's nice and smooth
4. Once the dough's smoothed together, cut into 4 blocks
5. On a chopping board, sprinkle a bit of flour and begin to roll 1 of your dough blocks out with a rolling pin (good hack is to use a bottle of wine if you don't have a rolling pin)
6. Next, get a frying pan hot and dry fry the bread on one side
7. Meanwhile, roll out your other bits of dough
8. As the bread starts to puff up, flip it over
9. Once the other side is puffed up, take the bread off the pan and brush butter on each side of the bread
10. Place to one side
11. Repeat for all the other breads and once they're done place to a side
12. Once these have been done, begin with the yoghurt dressing
13. In a bowl mix 4/5 tbsp of yoghurt, a dash of turmeric, half a jar of mint sauce, fresh mint chopped, mix in some cucumber if you have it.