

Olive oil, Garlic and Chive Griddle Breads

Ingredients:

- 3 ¼ cups plain flour
- ½ teaspoon bicarb soda
- ½ teaspoon salt
- 1 teaspoon caster sugar
- 125g butter, chilled and cut into cubes
- ½ cup buttermilk
- 1 egg, beaten
- 2 tablespoons olive oil
- 2 tablespoons chopped chives
- 1 clove garlic, crushed
- Olive oil for cooking



What to do:

- 1) Sift the flour into a large bowl.
- 2) Add bicarb, salt and sugar.
- 3) Rub in butter.
- 4) Make a well.
- 5) Pour in buttermilk, egg and oil, stir together with a table knife until it clumps together.
- 6) Turn dough onto floured surface and knead, gradually incorporating chives and garlic as you work.
- 7) Knead for a couple of minutes until you have a uniform, spongy dough.
- 8) Divide dough into portions and roll out slabs to about 7mm thick.
- 9) Cut dough into rounds with cutters, cover with clean damp cloth.
- 10) Heat a drizzle of oil in a large pan with a lid.
- 11) Cook the rounds with a lid on until brown on one side.
- 12) Flip over and cook uncovered. The griddle breads are cooked when brown on both sides and feel light and hollow. Fry the rest of the breads in batches adding more oil as needed.