

Flatbreads

Ingredients:

450g self raising flour, plus extra for dusting

3 pinches of salt

240ml water

What to do:

- 1) Mix all ingredients in a bowl to make a dough.
- 2) Knead on a lightly floured bench for 7mins.
- 3) Roll the dough into balls and then roll out into rounds with a lightly floured rolling pin.
- 4) Dry fry the flat breads on one side so they are charred on one side and bubbling on the other.
- 5) Keep warm stacked up in a tea towel.