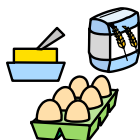




Spiced flatbread



Ingredients

3



3

cups



bread flour



1 teaspoon



salt

4



4

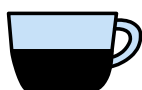
tablespoons



olive oil (divided)

1

+



1

and

half cups



water



1 teaspoon



cumin



1 teaspoon

smoked



paprika



1 teaspoon



turmeric



Equipment

2



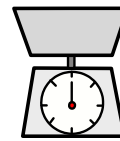
2 bowls,



teaspoon,



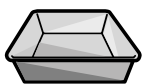
tablespoon,



scales,



rolling pin,



baking tray,



pastry



brush

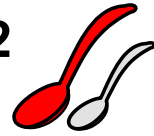


frying pan.

1



2



1. Mix flour, salt and 2 tablespoon of



oil in a bowl.

2



2. Slowly add enough water and mix to



a soft dough.

3

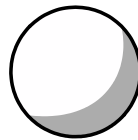


3. Place dough on a floured surface and knead

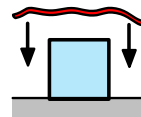


for 10 minutes.

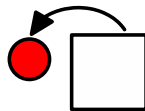
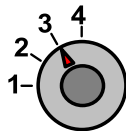
4



4. Form the dough into a ball and brush



with oil, then place in a bowl, cover with



cling film and set aside.

5



5. In another bowl mix the spices and



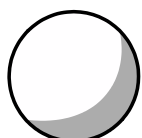
remaining oil.

6



12

6. Divide the dough into 12 equal sized



balls.



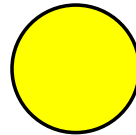
and flatten into a disc.

7



1

7. Place the discs one at a time onto a floured



surface and roll out thinly into a circle.

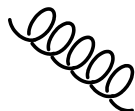
8



8. Use your fingertips to spread some spiced oil

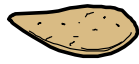


over each flatbread and tightly roll into a long



cylinder, then coil into a spiral.

9

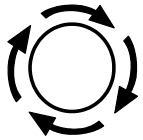


9. Place each flatbread onto greaseproof paper,



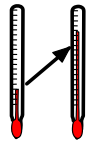
6

cover with cling and roll each spiral into 6 inch



circles.

10



10. Heat the frying pan and cook each



flatbread for 3-4 minutes turning once.