

Indian Flatbread

Makes 32 individual small flatbread

Your dough has already been made for you. While you are cooking your flat bread you will also need to make a dough for the next class so it has time to rest

Preheat the oven to 120 C and place the baking trays in the oven.

Tip out the dough and divide it into 32 even pieces, each the size of a small egg. Do not play with or knead the dough-if you do it will be tough to eat.

Dust the workbench with some flour.

Flatten each piece of dough into a round shape (use the heel of your hand) and use the rolling pin to roll it out thinly, to about 10 cm in diameter.

While the dough is being shaped, heat frying pan until hot.

Place rolled out pieces of dough into a hot, dry pan and cook for 3 minutes. Flip it over and cook for a further 3 minutes. You should be able to cook a few at a time.

As the flatbreads cook they will develop a few bubbles and brown splotches. This shows they are done. Transfer the cooked flatbreads to a baking tray and place in the warm oven until we are ready to eat.

Ingredients for the dough:

2 teaspoons sea salt

2 cups lukewarm water

5 Tablespoons extra virgin olive oil

1 Kilogram plain flour, plus a little extra for dusting

To make the dough:

In a small bowl, dissolve the salt in the water. Add the oil. Place the flour in a large bowl of the mixing machine. Attach the dough hook. With the motor running, trickle in the oil, salt and water mixture. Mix for about 5 minutes or until the dough looks smooth. Tip the dough into a large bowl and cover with a dry tea towel. Leave to rest for the next class.