**DILL AND LEMON FLATBREAD**

*CAROLINE VELKA* , *AGE EPICUREI*

**INGREDIENTS**

- 600G 00 FLOUR
- 4 TEASPOONS DRIED YEAST
- 8 TABLESPOONS OLIVE OIL PLUS EXTRA FOR GReasing AND BRUSHING
- 4 TBS CHOPPED DILL
- ZEST OF 2 LEMONS
- SEA SALT TO SPRinkle

**METHOD**

1. **PREHEAT OVEN TO 200DEGREES C**
2. **PLACE FLOUR AND YEAST IN THE BOWL OF AN ELECTRIC MIXER WITH A DOUGH ATTACHMENT. ADD OIL AND MIX ON LOW SPEED. GRADUALLY ADD 150ML WARM WATER. CONTINUE TO KNEAD FOR 5-7 MINUTES UNTIL THE DOUGH IS SMOOTH**
3. **PLACE ON A LIGHTLY OILED BOWL AND COVER WITH CLING FILM. SET ASIDE IN A WARM PLACE TO RISE FOR ABOUT 30 MINUTES OR UNTIL DOUBLED IN SIZE.**
4. **BRUSH BAKING SHEETS WITH OIL**
5. **PUNCH THE DOUGH TO KNOCK OUT SOME OF THE AIR, THEN KNEAD GENTLY BY HAND, SPRINKLING WITH DILL AND ZEST TO INCORPORATE. CUT INTO 24 SMALL PIECES**
6. **ROLL EACH PIECE THROUGH A FLOURED PASTA MACHINE TO MAKE THIN STRIPS OR USE A ROLLING PIN.**
7. **PLACE ON BAKING SHEETS AND SPRINKLE WITH SEA SALT. BAKE IN OVEN FOR 10 MINUTES OR UNTIL GOLDEN CRISP. COOL ON A WIRE RACK**