

SPRING ONION BREAD

MAKES 36 SMALL SLICES

2 CUPS PLAIN FLOUR

2 TEASPOONS BAKING POWDER

3 TEASPOONS SEA SALT

$\frac{3}{4}$ -1 CUP BOILING WATER

2 TABLESPOONS VEGETABLE OIL

1 TABLESPOON CHILLI OIL

1 TABLESPOON ~~SEESAME~~ OIL RICE

4 SPRING ONIONS

VEGETABLE OIL FOR FRYING

IMPORTANT

Due to allergy
children do not
use sesame oil

EQUIPMENT

CHOPPING BOARDS, KNIVES, FOOD PROCESSOR, KETTLE, PLASTIC WRAP, BOWL, PASTRY BRUSH, NON STICK FRYING PAN WITH LID, PAPER TOWEL

METHOD

1. PLACE FLOUR BAKING POWDER AND 1 TEASPOON SEA SALT IN FOOD PROCESSOR.
2. @@@ ADD BOILING WATER IN A THIN STREAM AND PROCESS UNTIL DOUGH FORMS A BALL. (AMOUNT OF WATER WILL DEPEND ON FLOUR USED)
3. REMOVE DOUGH FROM FOOD PROCESSOR TO A BOARD AND KNEAD FOR 2 MINUTES USING EXTRA FLOUR IF DOUGH STICKS TO THE BOARD. WRAP DOUGH IN PLASTIC WRAP AND ALLOW IT TO REST FOR 30 MINUTES.
4. TAKE DOUGH OUT OF PLASTIC WRAP AND BLEND THE SPRING ONIONS AND CHIVES INTO THE DOUGH
5. DIVIDE DOUGH INTO 6 EQUAL PIECES AND ROLL EACH PORTION ON A LIGHTLY FLOURED SURFACE UNTIL 25 CM IN DIAMETER.
6. COMBINE THE OILS TOGETHER IN A SMALL JUG. HEAT A NON STICK FRYING PAN WITH A LID OVER MEDIUM HEAT AND ADD 3 TABLESPOONS OF OIL. ADD BREAD COVER THE PAN AND REDUCE HEAT TO LOW. AFTER 3 MINUTES CHECK THE BREAD IF IT IS GOLDEN BROWN UNDERNEATH TURN AND COOK THE OTHER SIDE, IF NOT COOK FOR ANOTHER MINUTE AND CHECK AGAIN
7. WHEN BREAD IS GOLDEN BROWN ON BOTH SIDES REMOVE FROM THE PAN SPRINKLE WITH SALT AND DRAIN ON PAPER TOWELS. COOK THE REMIANING 5 ROUNDS OF DOUGH. CUT EACH ROUND INTO 6 PIECES AND SPRINKLE WITH SEA SALT