

*Please
double*

Spring Onion Bread

Season: Spring

Makes: 36 small slices

Fresh from the garden: spring onions, chives
Recipe source: Elwood Primary School

Equipment:

food processor
chopping board
plastic wrap
cook's knife
small jug
rolling pin
non-stick frying pan and lid
paper towel
long serving platter
measuring cups and spoons
spatula

Ingredients:

2 cups of plain flour
2 teaspoons baking powder
3 teaspoons fine sea salt
3/4 to 1 cup of boiling water
2 tablespoons vegetable oil
1 tablespoon chilli oil
1 tablespoon sesame oil
4 spring onions, finely chopped
10 chives, finely chopped
extra flour to knead



What to do:

1. Place flour, baking powder and 1 teaspoon of sea salt in food processor.
2. Ask an adult to add boiling water in a thin stream to the flour and process until dough forms a ball (the amount of water will vary depending on the flour used).
3. Remove dough from processor to a board and knead for 2 minutes, use extra flour if dough sticks to the board. Wrap dough in plastic wrap and leave for 30 minutes.
4. Chop up spring onions.
5. Make chilli oil by combining the oils together in a small jug.
6. Remove plastic wrap from dough and divide dough into 6 equal pieces, blend spring onions and chives into the dough.
7. Roll each piece until 25cm in diameter. You want them nice and thin.
8. Heat a non-stick pan frying pan on the stove on medium heat and add bread, cover with a lid and reduce heat to low.
9. Check bread, if it is golden underneath turn over and cook on the other side.
10. Remove from the pan when bread is golden brown, sprinkle with sea salt and drain on paper towels.
11. Cook the remaining 5 rounds of dough, then sprinkle with salt.
12. Cut all 6 rounds into 6 pieces. Makes 36 small slices.

