

DILL AND LEMON FLATBREAD (CAROLINE VELIK AGE EPICURET)

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