



Spring onion bread

Ingredients

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- Flour 4 cups
- 4 tablespoons of vegetable oil
- 2 tablespoons of chilli oil
- 2 tablespoons of sesame oil
- 8 spring onions chopped
- 8 garlic chives chopped
- 2 tablespoons of sesame oil
- Baking powder 4 teaspoons
- 4 teaspoons of sea salt
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Method

- Place flour baking powder and 1 teaspoon of sea salt into food processor
- Ask an adult to add boiling water in a thin stream to the flour and process until the dough forms. How much water will vary according to your flour.
- Place flour on your bench, knead the dough and divide the dough into as many children in your group.
- Sprinkle a little flour onto the table, knead your dough and mix through your chives and spring onions.
- Roll out into a big flat circle, remembering to keep lightly flouring your table and flipping your bread so it does not stick. You want them nice and thin
- Mix all your oils together and place into a small jug.
- Heat a large fry pan and add a drizzle of oil. Add your bread and cover with a lid.
- Check your bread if it is cooked underneath, turn over and cook the other side.
- Remove from pan when cooked sprinkle with sea salt and slice into pieces.
- Ensuring everyone in the room has a piece.
- Place on platters lined with paper towel.
- Cook the remaining bread.
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