DILL AND LEMON FLATBREAD

# 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

# Pre-heat oven to 200oC

1. Place flour and yeast in the bowl of an electric mixer With the dough hook attachment. Add oil and mix on low speed. Gradually add 150ml water. Continue to knead for 5-7mins until dough is smooth.
2. Place in a lightly oiled bowl and cover with cling film. Set aside in a warm place to rise for about 30 mins or until doubled in size
3. Brush baking sheets with oil
4. Punch the dough to knock out some of the air, then knead gently bu hand, sprinkling with dill and zest to incorporate. Cut into 24 small pieces.
5. 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 mins or until golden crisp. Cool on a wire rack.