

Flatbread

Ingredients

- ┌ 2 cups plain flour (all purpose flour) (*level cups, unsifted, not packed*), + keep 1/4 cup extra for dusting & adjusting dough
- ┌ 1/2 tsp salt
- ┌ 3 1/2 tbsp / 50g unsalted butter (1.75 oz)
- ┌ 3/4 cup milk
- ┌ 1/2 tbsp oil (*for cooking*)

Instructions

1. **Melt butter in milk:** Combine butter and milk and heat until butter is just melted – on stove or in microwave.
2. **Combine Dry:** Combine 2 cups flour, salt, butter and milk in a bowl.
3. **Knead 2 minutes:** Sprinkle work surface with flour then knead for a few minutes until it is smooth – it doesn't need much kneading. Add extra flour if the dough is too sticky.
4. **Rest 30 minutes:** Cover with cling wrap and rest at room temperature for 30 minutes or so.
5. **Roll into rounds:** Dust bench top with flour, cut dough into 4 pieces, roll into balls, then roll out into about 1/8" / 0.3cm thick rounds.
6. **Heat oil:** Heat 1/2 tbsp olive oil in a non stick pan over medium heat
7. **Cook:** Place one flatbread in the pan, cook for around 1- 1 1/2 minutes – it should bubble up then flip and cook the other side, pressing down if it puffs up. There should be a smallish golden brown spots on both sides.
8. **Keep wrapped in tea towel:** Stack the cooked bread and keep wrapped with a tea towel – the moisture helps soften the surface, making them even more pliable. Continue to cook with remaining pieces.
9. **Brush with butter or oil (optional):** Brush or spray bread with olive oil or melted butter, for a more luxurious finish. Or even with melted butter mixed with minced garlic for a garlic butter version.

Recipe Notes:

1. **Higher heat** and the thinner the dough = crispier crust, though still pliable inside, the thin crispy crust on the outside might crack when you roll it. This is how I make naan. The larger darker brown spots on the bread make it look like authentic naan

2. **Dairy free / vegan substitutions:** A reader tried the original recipe then reported back that it also worked just as great substituting the butter with olive oil and almond milk for the dairy milk to make it a vegan / dairy free version. Brilliant! Another reader has also made this with coconut oil and reported it works great.

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5. Gluten free option – This works pretty well with Gluten Free flour. You may need a bit of extra flour to roll it out – just add more as required. The texture is a bit different – a bit chewy, and you may not be able to roll them out into neat rounds like pictured.