



LEBANESE FLAT BREAD

INGREDIENTS

500g Lebanese Mix

280mls Water

1 Tbs olive oil

1 tsp yeast

METHOD

1. Place all ingredients in bread machine on dough cycle. When complete form dough into round ball and wrap in clean dry cloth. Rest for 10 mins.
2. Divide dough into 8 portions and roll each out thinly. Sprinkle with flour and cover with cloth.
3. Heat fry pan or griddle until very hot and cook first disc in ungreased frypan for 2-3 mins. Flip and cook other side for 2-3 mins. Remove to clean cloth and cover to steam while cooking the others.

THIS IS ONLY A GUIDE.

PANTRYMAN