

Indian Flatbread



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Prepared and presented by the students participating in the Kimberley 'Share It' program at Broome Senior High School

Traffic light category: Green

Serves: 32 small flatbread

Ingredients

- 2 teaspoons sea salt
- 2 cups luke warm water
- 5 tablespoons olive oil
- 1 kilo plain flour plus extra for dusting



Directions

1. Preheat oven to 50°C
2. Pour water into a small bowl. Add salt, stir to dissolve, add oil
3. Place flour into a large bowl, pour in the salt, water and oil, mix together
4. Sprinkle some flour onto a clean bench
5. Tip dough onto bench and knead for 8 minutes
6. Divide dough into 32 equal portions, about the size of a walnut
7. Flatten each piece of dough with your hand, then roll out thinly with a rolling pin, about 10cm diameter
8. Heat a large fry pan over medium heat
9. Place a few discs of dough at a time into pan, dry cook for 2 minutes each side
10. Transfer to a baking tray and cover with foil until ready to serve
11. Serve with koftas, yoghurt dressing and tabbouleh salad - find these recipes on the Foodcore website.

