Flat Breads

**Equipment**

1 measuring jug

measuring spoons and cups

large mixing bowl

bread and butter knife

tray

knife

 rolling pin

 frypan

sifter

Food processor

pastry brush

**Ingredients**

 1/2 teaspoon salt

1/2 cup lukewarm water

 1 1/2 tablespoon extra virgin olive oil

2 Cups plain flour plus extra for dusting

2 T melted butter

**Method**

1. In the measuring jug dissolve salt with warm water .Add oil.

2. Place flour in food processor, slowly pour water mixture evenly around .Place lid on and process for a few minutes .Take out and need on floured table( use sifter ), for 5 min

4. Place in bowl cover with clean dry tea towel and let sit in a cool place for 30 min.

5.Divide dough into 8 pieces , the size of an egg. Flour bench if needed, roll each piece round and thin.

6. Whilst dough is being prepared one person heat pan. As each piece is rolled place in dry pan and cook for 3 min, flip.

7. As they are cooking they will develop bubbles and brown splotches, this means they are done . Melt butter and brush each, keep warm in oven .Serve

Makes 8