FLAT BREAD

The dough can be made and rolled into balls, then stored in Glad wrap and cooked as required.

Ingredients

4 cups flour
1 teaspoon salt
100g butter
375ml milk
¼ cup olive oil

Method
Combine the flour and salt in a bowl. Heat the butter and milk in a jug until the butter is just melted. Make a well in the centre of the flour and pour the milk and butter in, gradually bringing the flour in from the sides. When the flour is all incorporated, you should have a soft dough. Knead the dough for at least 5 minutes on a floured surface, until it is stretchy. If the dough is too sticky, add a little more flour.

This process can also be done in the bowl of an electric mixer or food processor using the dough hook.

Wrap the dough in Glad wrap and allow to rest at room temperature for half an hour or so. Divide the dough into 8 to 10 pieces (or more, if you want smaller flatbreads) and roll out on a floured surface as thinly as you can.

Heat a generous splash of olive oil in a frypan over medium high heat. When the oil is hot, place one piece of flatbread in the base. It will immediately start to bubble up. When the edges are starting to look golden and the bread is becoming less floury looking around the edges (about 40 second to 1 minute), flip the bread carefully with a spatula. Cook for a further 40 seconds to a minute and remove to a piece of paper towel.

Cut into pieces and serve.