

Flatbread with lots of herbs and garlic

This recipe makes 4 good sized flatbreads. Any extra flatbread freezes really well, or you can save it until the next day and use to make [Fattoush](#) — a light and summery salad for summer lunch

- 1 tbs fast action yeast
- 1 tsp sugar
- 150 g unflavoured Greek Yoghurt — at room temperature
- 3 tbs warm water
- 60 ml extra virgin olive oil
- 320 g white bread flour
- 4 tbs coarsely chopped soft herbs e.g. [parsley](#), [chives](#), [oregano](#), [basil](#) or your own choice
- 4 tbs olive oil with 2 cloves of finely chopped garlic to finish the breads



If you have a bread maker, put the liquids into the pan, and then the dry ingredients and herbs, switch to a 'dough' setting. As flour and yoghurt are variable in moisture content, it is good to check back on the machine after a couple of minutes in case the dough is too dry, in which case add a little more water as it kneads.

You can, if you prefer, knead the dough by hand. Sift the flour into a large bowl and make a well in the centre, add the wet ingredients and gradually incorporate to make a smooth dough. Knead on a lightly floured surface for 10 minutes then transfer to an oiled bowl covered in clingfilm for 2 hours until doubled in size.

Whilst the dough is rising put the oil and garlic into a small pan and heat gently for 5 minutes. Don't let the garlic brown. Set aside to cool.

When you are ready to cook, divide the dough into 4 pieces and roll out on a lightly floured surface. I usually aim for about ½ cm thick, thicker dough results in softer flatbreads and thinner dough makes much crispier ones. The choice is yours!

You can, of course, cook in the oven preheated to its highest temperature, for 6 – 8 minutes until golden brown. However a hot oven in the kitchen in the summer is not always a good thing, and a grill with a ridged griddle pan, or even a heavy based frying pan makes excellent flatbreads.

Preheat the grill to high for about 5 minutes then generously oil your griddle pan and heat this for a minute or so. Cook the flatbreads one by one for 2 – 3 minutes on each side until nicely brown and puffy. Anoint each one with the garlic oil before serving.