



MAKE IT

HERB AND GARLIC FLATBREAD

If you don't have yeast at hand, try making this flatbread from RACV Cape Schanck Resort's award-winning executive chef Josh Pelham. It's a great side for a curry or dhal.
racv.com.au/capeschanck



Ingredients

500 grams natural yoghurt
500 grams self-raising flour
3 tablespoons chopped fresh herbs of your choice (parsley, rosemary and thyme work well)
6 cloves garlic
2 pinches sea salt flakes
Olive oil or butter for cooking

Method

Combine yoghurt, flour, herbs, garlic and salt, lightly knead until combined for 1 minute (do not work/stretch like traditional bread as it will become very tough).

Rest dough in a covered bowl for 20 minutes at room temperature.

Peel and chop garlic cloves or crush in a garlic crusher.

Pick the herb leaves onto a chopping board and finely chop them, discarding the stalks.

Melt the butter in a small pan over medium heat, then stir through the garlic and chopped herbs, then set aside.

Dust a clean bench and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal-sized pieces (slightly larger than a golf ball).

With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12 to 14-centimetre rounds.

Score the centre of the tops of the flatbreads.

Place your pan (for best results use a griddle pan) on high heat. Once hot, cook each one for 1 to 2 minutes on each side, or until puffed up and nicely coloured.

Brush the flatbreads all over with olive oil or butter as they come off the griddle.

Makes 12.