

Lebanese Bread

Season: Any

Type: Lebanese Bread

Difficulty: 

Serves: 4

Fresh from the garden:

Equipment:	Ingredients:
Bowl	2 cups plain flour
Measuring cups and spoons	½ tsp salt
Electric frying pan	3½ tbsp butter
Rolling Pin	¾ cup milk
Flipper or tongs	½ tbsp oil (for cooking)
Plate	

Method:

- Combine butter and milk and heat until butter is just melted in microwave.
- Combine flour, salt, butter and milk.
- Sprinkle work surface with flour then knead for a few minutes until it is smooth. Add extra flour if the dough is too sticky.
- Wrap with cling wrap and rest at room temperature for 30 minutes.
- Dust bench top with flour, cut dough into 4 pieces, roll into balls, then roll out into thin rounds.
- Heat ½ Tbsp oil in a non stick pan over medium heat.
- Place one flatbread in the pan, cook for around 1- 1½ minutes - it should bubble - then flip and cook the other side, pressing down if it puffs up. There should be a smallish golden brown spots on both sides.
- Stack the cooked bread and keep wrapped with a tea towel - the moisture helps soften the surface, making them even more pliable.
- Continue to cook with remaining pieces.