

# Soft Flatbreads

Quick, pillowy flatbreads cooked in a hot pan with no yeast

**DIFFICULTY** Easy

**COURSE** Bread

**CUISINE** Middle Eastern



PREP  
15 min



COOK  
15 min



TOTAL  
30 min



SERVES  
8



FREEZES WELL  
Yes

## 01 Ingredients

- 300g plain flour, plus extra for rolling
- 2 tsp baking powder
- ½ tsp salt
- 250g thick natural or Greek-style yoghurt
- 1 tbsp olive oil
- 1 tbsp butter, melted, for brushing

## 02 Method

1. Whisk the flour, baking powder and salt in a bowl. Add the yoghurt and olive oil and mix to a soft dough.
2. Knead on a floured bench for 2 minutes until smooth. Cover and rest for 15 minutes.
3. Divide into 8 equal pieces and roll each into a 3mm-thick round on a floured bench.
4. Heat a heavy frying pan over medium-high heat. Cook each flatbread for 1-2 minutes per side until puffed and golden-brown spotted.
5. Brush with melted butter and stack in a clean tea towel to keep them soft and warm.

## 04 Common mistakes

- **Rolling too thick** — the flatbreads stay doughy; roll them to about 3mm.
- **Cooking on a low heat** — they dry out and go stiff; a hot pan puffs them quickly.
- **Not resting the dough** — it springs back when rolled and is harder to work.
- **Leaving them uncovered** — they dry out; wrap them in a tea towel as you cook.

## 03 Notes & substitutions

- Add 1 teaspoon of crushed garlic or chopped herbs to the butter for garlic flatbreads.
- Mix in a teaspoon of cumin seeds or chopped herbs for extra flavour.
- Leave the dough to rest longer for easier rolling.
- Use as wraps for kebabs or souvlaki, or with curries and dips.
- Replace 100g of the flour with wholemeal for a nuttier flavour.

## 05 Storage & leftovers

|                  |                                                           |
|------------------|-----------------------------------------------------------|
| ROOM TEMPERATURE | Wrapped, up to 1 day.                                     |
| FRIDGE           | Up to 4 days; warm in a pan or the microwave.             |
| FREEZER          | Freeze with baking paper between each for up to 3 months. |