



## SPRING ONION FLATBREAD

Makes 16

### Ingredients

4 cups	Strong white bread flour
1 ¼ cup	Warm water
1 tsp	Salt
¼ oz	Dried yeast
4	Spring onions, finely chopped

### Equipment

- Chef's knife
- Mixing bowl
- Cloth
- Grill pan or grill

### Directions

1. Place the flour in a large mixing bowl and stir in the salt, yeast and spring onions. Make a well in the center and pour in 1 ¼ cup warm water. Mix to form a soft, but not sticky, dough.
2. Turn out the dough on to a floured work surface and knead for about 5 minutes, until smooth.
3. Put the dough back in the bowl, cover with a damp dish towel and leave in a warm place until doubled in size. About 1 hr.
4. Knock back the dough to get rid of any excess air and turn it out on to a floured work surface or board. Divide the dough into 16 pieces and roll each piece into a smooth ball. Roll out each ball to flatten it to a 5in round.
5. Preheat your grill or grill pan. Dust off any excess flour from one dough round and cook for 1 minute, until slightly browned in parts, then flip over and cook for 30 seconds. Repeat with the remaining dough rounds.