

Lemon Myrtle Flatbread

From the garden: Dried lemon myrtle

Season: All

Makes : 5 serves

Equipment

Bowl
Wooden spoon
Electric scales
Jug
Rolling pin
Spatula
Frying pan

Ingredients

320 grams plain flour
Pinch salt
1 teaspoon dried lemon myrtle
30mL or grams olive oil
160mL or grams of water

What to do:

1. Measure the plain flour into the bowl.
2. Add the salt and lemon myrtle to the flour and stir to combine.
3. Make a well in the centre of the flour. Using the jug, measure the oil and add to the flour. Then use the jug to measure the water and add to the flour.
4. Stir with the wooden spoon until combined.
5. Knead the dough until smooth and divide into 5 equal pieces
6. Roll the dough out thin into a rough circle shape.
7. Cook the flatbread in the frying pan on medium heat until browned on both sides.
8. Serve warm with dip or spread.