

Flatbread

Ingredients

500g plain flour
2 teaspoons sea salt
1 teaspoon baking powder
2 cups spinach leaves
2 tablespoons olive oil
300ml warm water

Method

Wash the spinach and remove any stems. Combine dry ingredients and spinach leaves into the food processor and blitz until fine. Combine water and oil into a jug. Pour the liquid onto the flour in a thin stream, with the motor running, until it forms a dough.

Turn the dough out onto a lightly floured surface and knead for about 5 minutes until it feels smooth and plump. Add more flour only if the dough feels very sticky.

Cover the ball of dough with the upturned bowl and let it rest for 5 minutes.

Roll the dough into 2 sausage shapes and divide each into 15 (check numbers please) pieces. Roll each piece into a ball. Sprinkle a rolling pin and the work surface with some flour. Roll each ball into a round, as thin as you can, using extra flour to stop it sticking.

Heat a heavy based frypan until quite hot, then turn heat back to medium. The pan is not greased – the ‘excess’ flour on the dough will stop it from sticking, and as it colours, provides flavour. Line a plate with a clean tea towel to keep cooked bread warm and soft.

Cook the dough in batches. Let it sit for a minute or two until the dough looks ‘set’ on top and is starting to lift away from the pan. Look at the underside and, if you can see dark brown patches forming, turn the bread over. Cook the second side for 30-45 seconds. Lower the heat if they are colouring too quickly.