

# Flatbreads to Stuff and Share

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## Part 1

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## Part 2

[https://drive.google.com/file/d/1Nx2ggNQaDcmmxObhmJXO1DAf\\_gAq2Ei5/view?usp=sharing](https://drive.google.com/file/d/1Nx2ggNQaDcmmxObhmJXO1DAf_gAq2Ei5/view?usp=sharing)

### Flatbreads

350g self-raising flour, plus extra for dusting  
1 teaspoon baking powder  
350g natural yoghurt

### Garlic and herb butter

2 cloves of garlic  
A bunch of flat leaf parsley  
40g unsalted butter

Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together. Dust a clean work surface with flour, then tip out the dough. Knead for a minute or so to bring it all together. Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.

To make the garlic butter, peel the garlic cloves and crush them and chop the parsley finely. Melt the butter in a small pan over a medium heat, then stir through the garlic and chopped herbs; set aside.

Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal-sized pieces (roughly the size of a golf ball). With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick. Use a knife to cut 6 lines into the centre of each round, leaving about 3cm at each end. Place the griddle pan on a high heat, then once hot, cook each one for 1 to 2 minutes on each side, or until bar-marked and puffed up, turning with tongs. Brush the flatbreads all over with herby garlic butter as they come off the griddle, then pile onto a serving board so everyone can dig in and help themselves.

### Lamb, mint and sumac stuffed flatbreads

½ a red onion, finely chopped  
2 cloves garlic, finely chopped  
350g minced lamb  
2 teaspoons sumac  
1 teaspoon dukkah  
1 teaspoon dried mint  
½ teaspoon dried chilli flakes  
1 egg, lightly beaten

1 lemon, zest and juice  
Greek yoghurt and lemon wedges to serve

Pre-heat oven to 220C. Heat 1 tablespoon olive oil in a saucepan and sauté the onion and garlic for about 3 minutes, until soft. Add 350gm the lamb and spices and sauté for about 5 minutes until fragrant and well browned. Tip into a bowl to cool slightly, then stir in 1 lightly beaten egg and the finely grated rind and juice of 1 lemon, season to taste and mix well. Top the flatbreads with some lamb, some yoghurt and an extra squeeze of lemon juice and then fold in half and eat.

### **Piperade stuffed flatbreads**

1 red pepper  
1 large and ripe vine tomato  
Olive oil  
½ small onion, sliced finely  
1 small clove garlic, finely chopped  
4 eggs  
A little butter  
Sourdough bread to serve

Deseed the pepper and cut the flesh into long thin strips. Cut out the green-stalk end of the tomato and make a small cross in the base with a sharp knife. Put in a bowl and cover with just-boiled water. Leave for 30 seconds, drain and then peel away the skin. Cut into quarters, scoop out the seeds and roughly chop.

Heat 2 teaspoons of oil in a small non-stick saucepan. Gently fry the onion for 4-5 minutes until just beginning to colour. Peel and finely chop the garlic and add to the pan with the pepper and tomato. Fry everything together briskly until any obvious watery element is gone from the tomato.

Break the eggs into the pan and season with plenty of sea salt and a little black pepper and a good knob of butter cut into small squares. Cook, stirring constantly, until the eggs scramble but remain soft. Check the seasoning. Top the flatbreads with some piperade and fold in half to eat. You could also top this with some crispy bacon.

So many fillings can be eaten inside a flatbread or used to top one and then just cook like a pizza.....GIVE THEM A GO!!!!