

Roasted Garlic & Herb Flatbread

Ingredients

For the Flatbread Dough:

- 250g plain flour (or strong bread flour)
- 1 tsp salt
- 1 tsp sugar
- 1 tsp dried yeast (or ½ tsp instant yeast)
- 150ml warm water
- 1 tbsp olive oil

For the Garlic & Herb Topping:

- 2 cloves garlic, minced
- 2 tbsp olive oil
- 1 tbsp fresh rosemary, finely chopped
- 1 tbsp fresh basil, finely chopped
- 1 tbsp fresh parsley, finely chopped
- 1 medium tomato, finely diced
- ½ tsp sea salt
- ¼ tsp black pepper



Directions

1. In a bowl, mix the flour, salt, sugar, and yeast.
2. Add warm water and olive oil, then mix until a dough forms.
3. Knead on a floured surface for about 5 minutes until smooth.
4. Cover and let rise in a warm place for 1 hour until doubled in size.
5. In a small bowl, mix the minced garlic, olive oil, chopped herbs, diced tomato, sea salt, and black pepper.
6. Once risen, divide the dough into 2–4 pieces and roll out into thin rounds or ovals.
7. Heat a dry pan over medium heat.
8. Cook each flatbread for 2–3 minutes on one side until bubbles form, then flip and cook for another 2 minutes.
9. Brush the warm flatbreads with the garlic, herb, and tomato mixture.
10. Serve warm, either on its own or with dips like hummus or tzatziki.