

Tip: The tzatziki is an optional extra to dip your warm flatbreads into, but the breads are delicious on their own

Flatbreads with Tzatziki Dip

Makes 6 flatbreads

Ingredients

Dip: (optional)

1. 100g natural yoghurt
2. 50g cucumber (grated)
3. 1 tsp mint sauce

Flatbreads:

1. 200g self-raising flour
2. ½ tsp baking powder
3. 200g natural yoghurt
4. 100g melted butter
5. 1 tsp cumin seeds

Equipment

1. Mixing bowl
2. Rolling pin
3. Non-stick frying pan
4. Bowl for dip
5. Grater

Method

1. To make the dip, grate the cucumber and squeeze out the excess liquid into the sink with your hands. Then place the grated cucumber into the serving bowl, add the yoghurt and mint sauce and mix.
2. For the flatbreads, combine the flour, baking powder and cumin seeds in the mixing bowl, then add the yoghurt and 30g of the melted butter to form a dough. Lightly flour your work surface. Turn out the dough onto the floured surface and knead for a few minutes.
3. Heat up your frying pan to a medium-high heat. Divide the dough into 6 equal portions and roll out into 15-20cm circles.
4. Place each one into the hot pan one at a time and cook for 2 minutes on each side until slightly puffed and toasted. Once cooked, rub them with the remaining melted butter and serve whole or sliced into strips for dipping.

Credit Line: Recipe from the FAB Flour Easy Peasy Baking campaign, launched by nabim. You can find more Easy Peasy Baking recipes and information on the campaign over on the FAB Flour website: <https://fabflour.co.uk/easy-peasy-bakes/> or on social: @fab_flour on Instagram or @fabflour on Facebook and Twitter.