

Greek Spring Onion Flatbread

Equipment	Ingredients
Chopping board	4 cups flour, plus extra for dusting
Knives	1 tsp salt
Hot plate	1 tsp dried yeast
Measuring cups	4 spring onions finely chopped
Measuring spoons	
Mixing bowls	
Mixing spoon	
Rolling pin	
Tea towel	

How TO MAKE IT:

- 1 Place the flour in a large mixing bowl and stir in the salt, yeast and spring onions. Make a well in the centre and pour in 1 ¼ cups hand-hot water. Mix to form a soft, but not sticky dough.
- 2 Turn out the dough on to a floured work surface and knead for about 5 minutes, until smooth.
- 3 Put the dough back in the bowl, cover with a damp dish towel and leave in a warm place until doubled in size.
- 4 Knock back (punch down) the dough to get rid of any excess air, and turn it out on to a floured work surface or board. Divide the dough into 16 pieces and roll each piece into a smooth ball. Roll out each ball to flatten it to a 13cm round.
- 5 Heat your hot plate until hot. Dust off any excess flour from one dough round and cook for 1 minute, until slightly browned in parts, then flip over and cook for 30 seconds. Repeat with the remaining dough rounds.