

# ★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp  
74°C/165°F



15 mins



£1.50



makes 12

## RECIPE

### *Homemade Flatbreads*



## INGREDIENTS

500g Strong white bread flour  
2 tsp salt  
2 tsp sugar  
7g sachet of fast acting yeast  
3 tbsp olive oil  
300 ml warm water

## METHOD

1. Place all the ingredients in a large bowl and mix to form a dough. The dough should be soft but not too sticky. Knead well for 10 minutes. Place the dough in a bowl and cover with cling film or a tea towel and leave to sit somewhere reasonably warm, until it has doubled in size.
2. Knock the air out of the dough and tip out onto a lightly floured work surface. Give it a quick knead and divide into 12, shaping into balls. Place onto a floured tray or plate and cover until you need them.
3. Roll each ball of dough out nice and thinly on a floured surface.
4. Cook the flatbreads over direct heat on the BBQ (a hot griddle or non-stick frying pan will work too). Place directly onto the cooking grate or into the pan and wait until you see bubbles start to appear.
5. Check the colour of the underside and, when nicely browned, flip it over and give the other side a few seconds to colour. Repeat with the remaining dough. These can be made in advance and kept in a warm oven covered in foil.

Try them brushed with a flavoured butter, straight off the grill. Delicious!

Recipe from **Chillin N Grillin**