

Simple Food

Flatbread with smoked olives, brie and prosciutto



Flatbreads have ancient origins, with the simplest and earliest forms just a mixture of some sort of flour, water, and sometimes salt, kneaded together, patted flat and fried over a fire. I love flatbreads, and have a weakness for chapatis, toasted pita bread, and tortillas. I've tried lots of recipes and this one is my absolute favourite – inspired a little from a Jamie Oliver recipe, and a little from the back of an Atta flour packet. It uses a couple of raising agents, so it isn't a true flatbread, but the end result is very light in texture and the bread soft and almost fluffy. There is also a delicate sourness that comes from the yoghurt, and that's what I like most about it. Paired with delicious smoked olives, soft and creamy brie and some salty prosciutto, it makes a perfect starter or pre-dinner snack. The flatbread can also be used to mop up a curry, smear with hummus or tzatziki, roll around a spicy meatball with tabbouleh, or serve as a base for a one person sort-of-pizza. They freeze well, too, so can be kept on standby for after-school teenager's snacks.

Makes 12

500g self-raising flour, plus a little extra
3 teaspoons sea salt
1 tablespoon baking powder
500g greek yoghurt

1 tablespoon butter, melted

Smoked Sicilian olives, brie and thinly sliced prosciutto, to serve

In a medium sized mixing bowl combine the flour, salt, baking powder and yoghurt and bring together to form a soft dough. Turn out onto a board or bench top which is lightly dusted with the extra flour and knead lightly. Form into a ball and then cut into 12 equal pieces. Form each piece into a ball and then roll out flat with a rolling pin to form a rough circle, about 10cm in diameter. Heat a heavy based griddle pan until quite hot. Don't add any oil to the pan. The flatbread will not stick as long as you don't try to turn it too early. Cook the flatbreads on the griddle, turning once after a minute or so, or when there are nicely browned marks from the ridges of the pan all across the surface of the bread. As you take each flatbread out of the pan, brush one side with a little of the melted butter. Keep warm while you cook all the flatbreads and then serve.

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