



COOKING PASSION SINCE 1877



GARLIC & HERB FLATBREADS BY JAX HAMILTON



Serves 4

INGREDIENTS

2 cups flour
good pinch salt
¼ tsp baking powder
3 tbsp Jax Food Hax: Garlic and Herb Butter*
1 tsp paprika (smoked is gorgeous)
½ cup hot water
a little oil for drizzling

*Use instead: Combine 3 tbsp butter OR marg OR kremelta + 1 chopped clove garlic + 1 tbsp mixed dry herbs or handful freshly chopped herbs

METHOD

Sift flour, salt and baking powder into a mixing bowl. Add butter (garlic and herbs) and paprika and work into flour until mixture resembles coarse crumbs.

Slowly drizzle in hot water and stir with a fork to combine – you want a soft, dry mixture – not too sticky. Pop mixture on a lightly floured surface and knead with your hands for about 3 minutes to form a smooth, soft dough (add more flour as you knead if the dough is too sticky). Place dough back in the bowl, cover with a towel and let rest 20 minutes.

Divide dough into 6 balls and roll between your palms to make as smooth as possible. With a rolling pin, roll out each ball of dough into a thin circle, about 1/8-inch thick.

Preheat a dry cast iron or non-stick pan over medium-high heat. Place a flatbread in the hot pan and cook for 1 minute, or until small air bubbles appear. Flip over and cook for another minute, then finish by flipping over one last time for another minute. During the third minute the bread may puff up (which is normal and desired) and small charred spots will form on the surface.

Remove to cool slightly. Once all are finished, the flatbread is ready to eat. May be kept in a warm oven if you want to serve them all at once, drizzled with olive oil.