



4

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® FLATBREAD

INGREDIENTS:

250 g self raising flour
250 ml **LANCEWOOD® Double Cream Plain Yoghurt**
A generous pinch of salt
Extra flour for rolling out
Oil for brushing

To serve:

LANCEWOOD® Sweet Red Pepper DIP & TOP

LANCEWOOD® Balsamic & Onion DIP & TOP

100 g biltong, thinly sliced
130 g pesto
100 g sundried tomatoes

METHOD:

Mix the self raising flour, yoghurt and salt together into a soft dough. Cut into 4 equal pieces and shape into a flat round disc.

Place on a floured surface and roll out thinly into a 2 mm thick circle. Dust lightly with flour and place between two layers of greaseproof paper. Repeat with the remaining dough and refrigerate for 15 minutes.

Brush lightly with oil and dry fry in a heated pan until golden and spotty on the one side. Flip over and fry on the other side.

Serve with basil pesto, dips, sundried tomatoes and thinly sliced biltong.

HINTS & TIPS:

Add 5 ml cumin, mixed herbs, black pepper or sesame seeds to the dough for flavour variations.

PRODUCTS USED:



Double Cream Plain Yoghurt



Sweet Red Pepper Dip



Balsamic & Onion Dip

ENJOY!