Homemade flatbread

Ingredients	Equipment
450g strong (baker's) flour (see note) 7g sachet dried yeast 1/2 tsp caster sugar 1 tbs extra virgin olive oil, plus extra to serve 2 tsp zaatar, plus extra to serve	Measuring spoons Scales Baking sheets Mixing bowl

What to do

1. Preheat the oven to 200°C and lightly oil 2 baking trays.

2. Sift the flour into a bowl and add yeast, sugar, oil, zaatar, 1 tsp salt and 1 cup (250ml) warm water. Stir to combine, then bring the mixture together with your hands and knead for 5 minutes until smooth and elastic.

3. Divide dough into 4 balls. Roll the dough out on a lightly floured board into 36cm-long ovals. Place dough on baking trays and prick the surface with a fork. Bake for 5 minutes, then turn over and bake for a further 5 minutes or until golden and cooked through.

4. To serve, brush warm flatbreads with oil and sprinkle with extra zaatar.