

This is the Gluten Free recipe but feel free to us plain white flour if you prefer. Idea to serve with a curry as a home made Naan alternative.

Ingredients:-

Gluten Free Flour
Baking Powder
Salt Greek style Yoghurt
1 clove of Garlic grated
1 Tablespoon of dried Coriander
Water
Vegetable Oil

Method:-

(1) Mix approximately equal amounts of Flour and Greek style Yoghurt and add the remaining ingredients.
(2) Mix thoroughly until you have a reasonably stiff dough.
(3) If needed add a little water to make the mixture more workable. Alternatively add extra Flour if the dough is too wet.
(4) On a floured surface form into discs about the size of your hand and about 5mm thick.
(5) Heat the oil in a frying pan and fry gently. Turn once so that your Flatbreads are golden brown on both sides.