



GARLIC FLATBREAD

Prep. time 15 minutes | Cooking 8-10 minutes | Makes 2 flatbreads, serving 8
Our Garlic Flatbread with Tomato, Mozzarella and Black Olives will be a welcome addition to your family menu

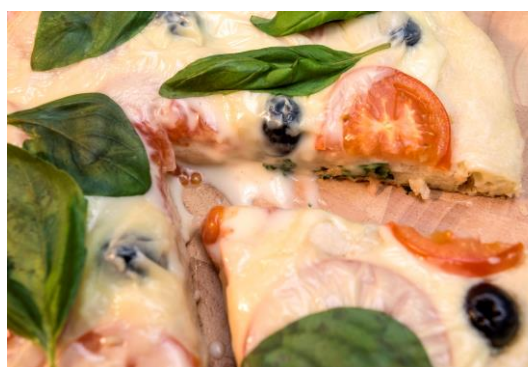
Ingredients

For the topping:

200g pack Mozzarella style (Grated or slices).
330g jar black olives in brine
2-3 tomatoes

For the dough:

500g '00' flour
1 7g sachet dried yeast
325ml warm water
½ tablespoon caster sugar
½ tablespoon sea salt
1 ½ olive oil
4 cloves of chopped fresh garlic



Cooking Method

To make the dough, put the warm water, yeast, sugar, garlic and olive oil in a jug, stir well and leave for a few minutes. Sieve the flour and salt into a large bowl making a well in the middle. Pour in yeast mixture and bring together with a fork until you have a rough dough like mixture. Turn out on to a clean, floured work surface, bring together fully with your hands and knead for 10 minutes, stretching the dough out with both hands until you have a silky, springy dough. Put this mixture into a lightly greased and floured bowl, cover with cling film and leave somewhere warm for 45 minutes, or until doubled in size.

Once the dough has doubled, remove from the bowl, cut into two equal parts, form into balls and leave on a lightly oiled, floured tray for 15 minutes. On a floured surface roll one flatbread at a time into a roughly round shape about 1cm thick. Roll the dough back onto the rolling pin. In a 12" pan (suitable for being placed under a grill also) heat two tablespoon of vegetable oil over a medium heat. Using the rolling pin, carefully add one flatbread to the pan. Cook on one side only, while cooking, gently press half the olives into the flatbread and half the sliced tomatoes. The dough mix will start to rise. Carefully lift and check the bottom is nice and golden. Place 4 slices of mozzarella on top of the flatbread and place under a hot grill until the mozzarella is melting and bubbling. Any unused dough mix can be kept for 2 days in the fridge.