



This is the Gluten Free recipe but feel free to use 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.