

Sabrina 

Yoghurt, marjoram &  
Pul Biber flatbreads



# Yoghurt, marjoram & Pul Biber flatbreads

Serves 10

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## INGREDIENTS:

500g half fat Greek yoghurt  
500g self raising flour  
8g baking powder  
1g dried marjoram  
5g garlic powder  
50ml extra virgin olive oil  
6g crushed arbol chilli  
6g sea salt  
4g black peppercorns  
10g garlic, peeled and minced  
100g unsalted butter

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## METHOD:

1. Put all the ingredients, except the yoghurt and oil, into a mixing bowl, mix well. Using a fork, add the yoghurt and oil, mix, bring everything together to form a dough.
2. Tip the dough on to a lightly floured surface and knead gently for 1 min.
3. Divide dough into four equal portions. Dust with flour and then roll each portion into a circle 5mm thick.
4. Place a dry, heavy based frying pan over a medium heat and once hot, add the flatbreads and cook for 2 mins each side, they should be brown on both sides.
5. To make the garlic butter; place the butter and garlic in a pan over a low heat until the butter is melted. Brush the garlic butter over the warm breads to serve.