

# Herb and Garlic Flat Bread

Serves 4

Ingredients:

For 50/50 dough

300g	Strong white bread flour
300g	Tipoo flour (or plain white flour)
7g	Instant dry yeast
3 tbsp	Extra virgin oil
2 tsp	Caster sugar
2 tbsp	Salt
375g	Warm water

For topping

Drizzle	Extra virgin olive oil
2 cloves	Garlic, grated
10g	Fresh herbs, chopped (thyme, sage, parsley, rosemary)
small pinch	Salt
	Pepper

Place all the flour in a large mixing bowl. Add the yeast, salt and sugar. Then add the warm water and mix with a wooden spoon until all combined. Tip out and knead for 7 minutes, adding extra Tipooo flour if the dough is too sticky. Allow to rise in a warm room for at least 1 hour, or until it has doubled in size. The dough is then ready to use.

Divide dough into 5. Roll out a thin 12 inch base using lots of flour so that it doesn't stick.

Distribute the oil, garlic, herbs, salt and pepper evenly over the base. Finish with a drizzle of oil. Using a dry, well-floured pizza paddle, firmly scoop up the flat bread and place into the pre-heated pizza oven or onto a pre-heated pizza stone. Cook for 2-3 minutes or until golden brown and the base is crispy. Eat straightaway while still warm.

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