

Easy Soft Flatbread (No Yeast)

The dough for this recipe is ridiculously easy to make with only a minute or two of kneading. The bread is soft and pliable so it's perfect for using as a wrap, stuffed with whatever takes your fancy.

Cuisine: Greek, Mediterranean

Servings: 4 large pieces

Ingredients

2 cups / 300g plain flour (all purpose flour) (level cups, unsifted, not packed), + keep 1/4 cup extra for dusting & adjusting dough

1/2 tsp salt

3 1/2 tbsp / 50g butter (1.75 oz)

3/4 cup / 185 ml milk

1/2 tbsp oil (for cooking)

Instructions

1. Combine butter and milk and heat until butter is just melted - on stove or in microwave.
2. Combine 2 cups flour, salt, butter and milk.
3. Sprinkle work surface with flour then knead for a few minutes until it is smooth - it doesn't need much kneading. Add extra flour if the dough is too sticky.
4. Wrap with cling wrap and rest at room temperature for 30 minutes or so.
5. Dust bench top with flour, cut dough into 4 pieces, roll into balls, then roll out into about 1/8" / 0.3cm thick rounds.
6. Heat 1/2 tbsp olive oil in a non stick pan over medium heat - or lower if you have a heavy based skillet. (Note 1)
7. Place one flatbread in the pan, cook for around 1- 1 1/2 minutes - it should bubble up (see photo in post)- then flip and cook the other side, pressing down if it puffs up. There should be a smallish golden brown spots on both sides.
8. Stack the cooked bread and keep wrapped with a tea towel - the moisture helps soften the surface, making them even more pliable.

Optional: Brush or spray bread with olive oil or melted butter, for a more luxurious finish. Or even with melted butter mixed with minced garlic for a garlic butter version!

Recipe Notes

1. Higher heat and the thinner the dough = crispier crust, though still pliable inside, the thin crispy crust on the outside might crack when you roll it. This is how I make naan. The larger darker brown spots on the bread (see image in post) make it look like authentic naan, just like what you get at Indian restaurants!
2. **STORING:** Dough keeps in the refrigerator for around 3 days.