



# Gluten Free Garlic Flatbread

8 servings



Medium

up to 15 Min.



## Ingredients:

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400 g Gluten Free Plain Flour ,  
(1lb) + 5 level tsps Baking  
Powder  
Garlic (1-2 Cloves, Crushed)  
30 ml Olive Oil (2 tbsp)  
50 - 100 ml Water (Cold)  
Salt  
Ground Black Pepper  
150 g Unsalted butter (Softened)  
10 g Parsley (Finely Chopped To  
Garnish)  
300 ml Natural Yogurt

- 1 Dust a baking sheet with a little flour.
- 2 Mix the flour, salt and pepper in a bowl, stir in the yogurt, olive oil and enough water to form a soft dough.
- 3 In a separate bowl, mix together the butter, garlic and parsley.
- 4 Divide the dough into 8 equal pieces, shape into circles or ovals about ½ cm thick. Dust lightly with a little flour.
- 5 Heat a small amount of olive oil in a frying pan and cook each piece on both sides until golden and puffed.
- 6 While still hot, spread the garlic mixture over the surface of the flatbread and serve.



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