Indian Flatbread

**Ingredients:**
- 2 teaspoons salt
- 2 cups lukewarm water
- 5 tablespoons extra virgin olive oil
- 1kg plain flour, plus a little extra for dusting

**Method:**
1. In a small bowl dissolve the salt in the water. Add the oil
2. Place the flour in the large bowl of the mixer. Attach the dough hook.
3. With the motor running slowly, trickle in the oil salt and water mixture. Mix for about 8 minutes or until the dough looks smooth.
4. Tip the dough into a large bowl and cover with a dry tea towel.
5. Rest for 30 minutes
6. Tip out the dough and divide it into 30 even pieces, each the size of a small egg.
7. Do not play with or knead the dough as it will become tough.
8. Dust your work bench with some flour.
9. Flatten a piece of dough (using the heel of your hand) into a round shape and use the rolling pin to roll it out thinly, to about 10cm in diameter.
11. Place a disk of rolled-out dough into a hot, dry pan and cook for 3 minutes. Turn it over and cook for a further 3 minutes.
12. As the flatbreads cook they will develop a few bubbles and brown splotches. This shows they are done.
13. Using tongs, transfer the cooked flatbreads to a baking tray and keep warm in a low oven until ready to serve.