

Miele

Flatbread with spinach and fetta

By Miele

50 minutes

Preparation time

25–30 minutes

Cooking time

Makes 10

Serves



INGREDIENTS

Flatbread

500 g (3 ½ cups) plain flour
500 g (1 ¾ cups) yoghurt
3 ½ tsp baking powder
1 tsp salt
Olive oil, for frying

Filling

250 g soft fetta, crumbled
150 g baby spinach

To serve

Lemon wedges

METHOD

Flatbread with spinach and fetta

1. Mix the flatbread ingredients in a bowl until combined. Rest for 30 minutes on the bench at room temperature.
2. Heavily flour the bench before turning out.
3. Divide into 10 balls. Roll each ball into a 5mm thick rectangle and top half the dough with fetta and spinach, leaving room around the edge to fold the dough and press lightly to seal.
4. Heat a griddle plate or frying pan on high heat, induction setting 7.
5. Once the pan is hot, brush the flatbreads lightly with oil and fry for 4–5 minutes on each side, until the dough is cooked through and golden.
6. Remove from the heat and cool slightly before serving with lemon wedges.

Hints and tips

- Ensure the bench is heavily floured, as it's a very sticky dough.