

Garlic, thyme and potato flatbread

INGREDIENTS

5 sprigs of thyme freshly harvested from our garden

1 garlic clove

2 medium sized potatoes

3 cups of plain flour

1 cup of iced water

3Tbs of shortening (what is shortening?)

2tsp salt

2 tsp baking powder

Cooking oil spray

METHOD

Pre heat oven to 230. Line 2 trays with baking paper, then lightly dust the paper with a teaspoon of flour.

Wash and dry the fresh ingredients

Remove the thyme leaves from the stalks, place stalks in bin.

Crush the garlic.

Thinly slice the potatoes.

Using a large mixing bowl, sift the flour.

Add all of the ingredients, mix to form a ball of dough.

Pull dough into 2 even sized pieces.

Roll out flat to .05cm thick

Place on trays.

Arrange half the potato, thyme and garlic over each of the dough.

Season with salt and pepper and spray with cooking spray, ensuring the potato is coated.

Bake for approximately 15-20 minutes or until the potato is cooked.