Flatbreads with herb butter

Makes 6  Hands-on time 45 min, plus rising & proving

Warm flatbreads, drizzled with a lemony herb butter and scattered with chilli flakes, are the perfect side for any Middle Eastern meal.

**Nutritional info per serving**

| Per flatbread | Calories: 366kcal | Fat: 19.8g (10.5g saturated) | Protein: 5.9g | Carbohydrates: 40g (1.7g sugars) | Fibre: 2.3g | Salt: 1.2g |

For the herb butter (optional)

**METHOD**

01. Put the flour in a large mixing bowl. Stir in the yeast, salt, sugar, soured cream and oil using a wooden spoon, then add the water. Bring the mixture together, then tip out onto a floured surface and knead for 5-10 minutes. When the dough feels smooth and silky, put into an oiled bowl and leave to rise for 1 hour in a warm place.

02. Heat the oven to 180°C/160°C fan/gas 4. Tip the risen dough onto a lightly floured surface and fold until the air is completely knocked out (this is when you can add flavourings – see tip). Divide into 6 equal pieces (about 90g each), then roll into balls.

03. Using a rolling pin, roll the balls into flatbreads, roughly 15cm diameter. Oil 2 baking sheets, put the flatbreads on them, then cover with clean tea towels.
04. Heat a generous glug of olive oil in a large frying pan over a medium heat. Put a couple of breads in the pan and fry for 3-4 minutes until they have some colour, then turn them over. Fry for a further 3-4 minutes, then remove to the baking sheet. When you’ve cooked all 6, transfer to the oven and bake for 5-8 minutes until fully cooked and browned all over. Allow to cool until just warm.

05. While the flatbreads are cooling, melt the butter in a saucepan over a low heat. Line a small sieve with a piece of kitchen paper, set over a mixing bowl and pour the butter through to filter off the white milk solids and clarify the butter. (Discard the kitchen paper containing the milk solids.) Let the clarified butter cool slightly, then stir in the parsley, lemon juice and a good pinch of salt.

06. To serve, drizzle the butter over the just-warm flatbreads, then sprinkle with the chilli flakes.

For variety, add your favourite cheese (crumbled) or 1 tsp toasted cumin seeds in step 2.