

Turkish Flatbreads

Makes 12

These are not breads traditionally made for curry, but I love to scoop up a spicy curry with them.

125 g (4 1/2 oz) strong white flour
150 g (5 oz) plain white flour (you could use 1/2 white and 1/2 wholemeal flour here)
1–2 tsp of slightly crushed fennel seeds or cumin seeds
1 tsp salt
175 ml (6 fl oz) warm water

Mix the flour, spices and salt in a bowl. Add the warm water, and mix to a dough, kneading for 2 minutes. Divide into 12 pieces, cover and leave to rest — if possible, for 30 minutes. Roll out each piece of dough to 1/2 cm (1/4 in) thickness, and cook on a hot dry frying or grill pan, on either side for about 2 minutes, until speckled with brown. Keep warm, wrapped up in a tea towel. They should be soft not crisp.

NOTE Sometimes I add 2 tbsp of chopped coriander into the dough, with the flour.