

# Greek flat breads with kebabs, roasted peppers & tzatziki

## Roasted peppers

Roast 3 peppers (yellow, red, green) over a flame, till blackened. While hot, place in a bowl with cling film, peppers will sweat. Once cooled, remove, and tear skin away. Slice into strips. Place in a bowl, add ½ cup of olive oil and red wine vinegar.

## Tzatziki

½ Cucumber, grated

350ml plain yogurt

1 clove garlic, crushed

Mint leaves, diced

Salt

Red wine vinegar

Olive oil

Place grated cucumber in a bowl, add salt, transfer to a dishcloth and squeeze out excess water

Transfer back to bowl, add yogurt and mix

Add crushed garlic and mint to taste

Add red wine vinegar to taste and lastly add a dash of olive oil and stir

## Kebabs

300g pork loin or chicken breasts – cubed

Diced mint and dry Origanum

Salt & pepper to taste

Juice of a lemon

Olive oil

Cube the loin of pork or chicken breasts. Place in a bowl. Add mint and dry Origanum. Salt & pepper to taste, squeeze over the lemon juice. Add olive oil and mix. Leave to marinate for 30 minutes

## Flat breads

2 cups plain flour + keep 1/4 cup extra  
for dusting & adjusting dough

1/2 tsp salt

3 1/2 tbsp / 50g butter (1.75 oz)

3/4 cup / 185 ml milk

1/2 tbsp oil (for cooking)

Combine butter and milk and heat until butter is just melted - on stove or in microwave.

Combine 2 cups flour, salt, butter and milk.

Sprinkle work surface with flour then knead for a few minutes until it is smooth - it doesn't need much kneading. Add extra flour if the dough is too sticky.

Wrap with cling wrap and rest at room temperature for 30 minutes or so.

Dust bench top with flour, cut dough into 4 pieces, roll into balls, then roll out into about 0.3cm thick rounds.

Heat 1/2 tbsp olive oil in a non-stick pan over medium heat

Place one flatbread in the pan, cook for around 1-2 minutes - it should bubble up, flip and cook the other side, pressing down if it puffs up.

Stack the cooked bread and keep wrapped with a tea towel - the moisture helps soften the surface, making them even more pliable.

Continue to cook the remaining pieces.