

**INGREDIENTS:**

500g strong white bread flour

10g salt, 7g sachet dried yeast

350g hand-hot water

50g semolina

**TIME:** 20 mins + Prep**SERVING:** 4 people

Place the flour, salt and yeast in a bowl, add the water and gather together with a food scraper. Turn onto a lightly-floured surface and start to work with your fingertips, lifting the dough up and folding it over on itself to trap as much air as possible inside. It will seem impossibly sticky at first but don't be tempted to add more flour. After a couple of minutes the dough will start to amalgamate and then continue working it until it becomes smooth and elastic. Flour the cleaned bowl, put the dough back in, cover with a cloth and leave for an hour in a draught-free place. Replace on a floured surface and with a cutter divide into 10 equal pieces. Form each into a ball by folding the dough over on itself then, dusting your work surface with flour and semolina, roll out into ten-inch diameter circles. Flour each one and place in a stack under a cloth until needed. Cook on the hottest part of the grill until lightly charred on each side.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**