

## Potato Flatbreads off the BBQ

### For the Flatbreads

- 300g plain flour
- 200g dry mash potato
- 50 ml boiling water
- 40ml buttermilk
- 1 tsp salt
- 1 egg
- Zest of 1 lemon

### You will Also need

- A small bunch of parsley
- A small bunch of basil
- Some rock salt & cracked black pepper
- 100g garlic butter

1. Mix the flour, potato & salt together
2. Then add all the other ingredients
3. Knead for 2-3 minutes
4. Refrigerate for 30 minutes
5. Split into 6
6. Roll 1cm thick with rolling pin.
7. Chargrill on the BBQ or on a grill pan for 3-4 minutes on each side
8. While still warm brush with garlic butter
9. Sprinkle the parsley & basil over the flatbreads
10. Squeeze a little lemon juice over them & season with salt & cracked black pepper

At this point you can serve them with multitude of items – Smoked salmon or some charcuterie meats work really well or simply serve with your favourite hummus or cheese.

Here in the restaurant we serve them with Artichoke & spinach dip with goats cheese feta, roasted rep peppers & grilled lemon dressing . Its absolutely delicious and is a fan favourite