goodFOOD
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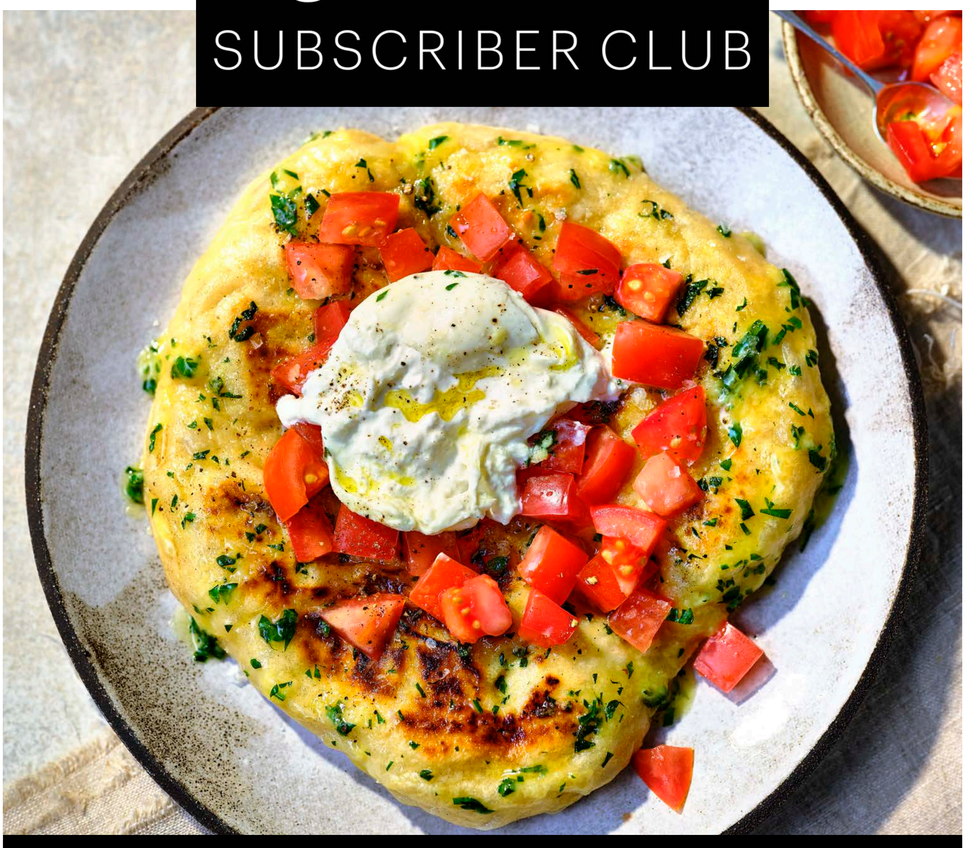

EXCLUSIVE RECIPE

Garlic butter, tomato & burrata flatbreads

SERVES 4, or 8 as a starter **PREP** 20 mins plus 3-4 hrs proving **COOK** 10 mins **MORE EFFORT** V

Serve these homemade flatbreads as part of an al fresco spread – they also make a great vegetarian sharing starter. ***Esther Clark***

500g '00' flour, plus extra for dusting
7g sachet fast-action dried yeast
3 tbsp olive oil, plus extra for brushing and drizzling
150g salted butter
3 garlic cloves, finely grated
small bunch of parsley, finely chopped
6 medium tomatoes, cut into 1cm cubes, drained in a sieve and salted
4 x 150g balls burrata or vegetarian alternative, drained

1 Tip the flour into a large bowl and stir in the yeast, olive oil and 400ml warm water to combine. Cover and leave to rest for 1 hr. Sprinkle 10g salt over the dough and gently press it in using your hands. Using wet hands, stretch and fold the dough by grabbing one side and pulling it over itself, repeating this at all four corners. Leave to rest for 20 mins, then repeat this process twice more. Leave to prove at room temperature for 2 hrs 30 mins-3 hrs, or until doubled in size.

2 Melt the butter in a small saucepan over a medium heat and, when foaming, cook the garlic for 1 min. Stir in the parsley and remove from the heat. Divide the dough into quarters and shape each piece into a ball on a floured surface. Heat a non-stick frying pan over a high heat and the grill to its highest setting.

3 Flour your hands well. Using your fingers, push each ball out into a circle, about 20cm. Transfer to the pan and cook for 2 mins, then brush with oil and slide under the grill for 8 mins. Repeat with each dough ball. Brush the flatbreads with the garlic butter and top with the tomatoes and a ball each of burrata. Season and a drizzle with olive oil, if you like.

GOOD TO KNOW vit c
PER SERVING (8) 615 kcals • fat 38g • saturates 22g • carbs 52g • sugars 4g • fibre 3g • protein 13g • salt 1.99g