

**Miele**

# Flatbread with spinach and feta

By Miele

**20 minutes, plus resting time**

Preparation time

**25–30 minutes**

Cooking time

**Makes 10**

Serves



## INGREDIENTS

### Flatbread

500 g (3 ½ cups) plain flour  
500 g (1 ¾ cups) yoghurt  
3 ½ tsp baking powder  
1 tsp salt  
Olive oil, for frying

### Filling

250 g soft feta, crumbled  
150 g baby spinach

### To serve

Lemon wedges

## METHOD

### Flatbread with spinach and feta

1. Mix the flatbread ingredients in a bowl until combined. Rest for 30 minutes on the bench at room temperature.
2. Heavily flour the bench before turning out.
3. Divide into 10 balls. Roll each ball into a 5mm thick rectangle and top half the dough with feta and spinach, leaving room around the edge to fold the dough and press lightly to seal.
4. Heat a griddle plate or frying pan on high heat, induction setting 7.
5. Once the pan is hot, brush the flatbreads lightly with oil and fry for 4–5 minutes on each side, until the dough is cooked through and golden.
6. Remove from the heat and cool slightly before serving with lemon wedges.

### Hints and tips

- Ensure the bench is heavily floured, as it's a very sticky dough.