



# ISRAELI FLATBREADS

MAKES 4 FLATBREADS • SUGAR-FREE • VEGAN • READY IN 25 MINUTES

*Flatbreads are typical street food throughout Israel and the Middle East, where fresh flatbreads and pitas, warm from the oven, topped with hummus, falafel and chunky salad, are sold from cafés, delis, food stalls and vendors.*

## FLATBREADS

½ quantity **OLIVE OIL PASTRY**, PAGE 206

Olive oil, for brushing

Pink salt and black pepper to taste

## ISRAELI SALAD

½ cup full-cream yoghurt

or (V) coconut yoghurt

¼ cup tahini

1 cup rosa tomatoes, halved

½ red onion, finely chopped

¼ cucumber, finely chopped

¼ cup fresh dill, finely chopped

Extra-virgin olive oil, for dressing

Sumac, chilli flakes or smoked paprika

**FLATBREADS** Line two baking trays with baking paper. Divide the **OLIVE OIL PASTRY** into 4 pieces and shape into balls. Roll out each ball as thinly as possible, then transfer to the prepared trays and brush with olive oil. Bake in a preheated oven at 200°C for 8–10 minutes, until golden brown and evenly crisp.

**ISRAELI SALAD** Combine the yoghurt and tahini in a bowl. If necessary, adjust the consistency by adding 1–2 Tbsp cold water. Season with pink salt and stir to mix. Set aside. In another bowl, combine the tomatoes, onion, cucumber and chopped dill. Season with salt and black pepper.

Spread the yoghurt-tahini mixture over the warm flatbreads. Top with the salad and drizzle with olive oil. Finish with a sprinkling of sumac, chilli flakes or smoked paprika. Serve immediately.

- Sumac, a magenta-coloured seasoning spice made from dried berries, has a tart, lemony flavour. Use it in salads or salad dressings, to season grilled or braaied fish or chicken, or sprinkle over hummus or yoghurt as a dip or spread.