



Stuffed Flatbread with Warrigal Greens

Serves 4

Ingredients

Flat Bread

1 1/2 cup Self Raising flour
1/2 cup Greek yoghurt
1/4 cup water
1/2 teaspoon salt
½ teaspoon river mint
2 Tablespoons oil

Stuffing

200g Warrigal Greens, blanched for 2 minutes

1 onion, thinly sliced
2 Tablespoons Olive Oil
200g grated Mozzarella Cheese or Feta cheese
Saltbush and Mountain Pepper

Balsamic & Wattle Seed & Glaze

1 cup Balsamic Vinegar
½ cup Brown Sugar
1 teaspoon Wattle Seed

Instructions

1. To make the balsamic glaze, combine all the ingredients, bring to boil, and reduce to thicken.
2. To make the flatbread, combine all ingredients to make a soft dough. Add a teaspoon Set aside.
3. Place two tablespoons of olive oil in a frypan and sauté the onion 'til transparent. Set aside to cool.
4. Squeeze out excess water from the blanched warrigal greens and roughly chop them. Combine with onion, cheese and season with saltbush and mountain pepper.
5. Divide dough into four pieces. Flatten each with hands and roll each into a thin squarish dough. Add a portion of the stuffing on one half of the dough and fold the dough over to cover the filling.
6. Drizzle some oil onto a non-stick pan. Cook stuffed bread on medium-low heat for one minute, then flipping at intervals until golden brown.
7. Serve garnished with Balsamic & Wattle Seed Glaze.

