

Mount of Olives Olive Oil and Herb Flatbread

Luke 21:37

Ingredients:

- 2 cups of all-purpose flour
- 1 teaspoon of salt
- 1 tablespoon of olive oil
- 3/4 cup of lukewarm water
- 2 tablespoons of chopped herbs (e.g. rosemary, thyme, basil)
- Additional olive oil for brushing

Instructions:

1. Dust a clean, flat surface with flour.
2. Blend the all-purpose flour and salt together using a large mixing bowl.
3. Pour in the olive oil and lukewarm water.
4. Continuously stir until a soft dough forms.

Mount of Olives Olive Oil and Herb Flatbread Continued

Instructions:

5. Bring the dough to the floured surface.
6. Knead the dough for approximately 5 minutes, or until it reaches a smooth, elastic consistency.
7. Return the dough to the mixing bowl and cover.
8. Allow the covered dough to rest for 30 minutes.
9. Preheat a skillet over medium heat.
10. Divide the dough into small portions, and roll each portion into thin circles.
11. Set the flattened dough onto the skillet.
12. Cook each dough circle for 1-2 minutes on each side, or until they achieve a light brown color and puff up.
13. Lightly brush the warm flatbreads with olive oil and dust with the herbs.
14. Sprinkle with the freshly chopped herbs.