Tandoori Bread Recipe

Ingredients: Makes 8

450g wholemeal self-raising flour plus 1-2 tablespoons extra for dusting
½ teaspoon salt
1 teaspoon sugar
1 sachet easy blend yeast
1 tablespoon olive oil
150g plain yoghurt
225-300ml soda water

Method:
Put the flour, salt, sugar and yeast into a large mixing bowl and mix well. Beat the oil and yoghurt together and stir into the flour. Gradually add the soda water and mix until a dough is formed. Do not worry if the dough feels sticky at this stage. When you knead it, the flour will absorb all the excess moisture. Transfer the dough to a pastry board and knead until it is soft and springy and does not stick to the board any more. You can also make the dough in a food processor if you wish. It is important, however, to mix the dry ingredients first. Put the dough in a large plastic food bag and tie up the uppermost part. Place the bag in a warmed bowl and leave the dough to prove in a warm place for 1-1½ hours. Preheat the oven to 230°C. Line a baking sheet with greased greaseproof paper or baking parchment. Divide the dough into 8 equal-sized portions. Rotate each portion between your palms to make a smooth round ball, then flatten it to form a round cake. Dust each cake in a little flour and roll it out to a 10cm circle. Place on the prepared baking sheet and bake on the top shelf of the oven for 9-10 minutes or until puffed and browned in patches.

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