



FLATBREADS WITH BASIL CASHEW PESTO & TRUFFLE MASCARPONE DIP

MAKES 1 cup each **PREP** 25 minutes **COOK** 20 minutes

Ingredients

Flatbreads

4 cups plain flour
1 tsp salt
100g butter
1 1/2 cups milk
2-3 tbsp olive oil

Basil pesto

2 cups basil leaves
1 cup cashew nuts
1/2 cup parmesan, grated
1 garlic clove
juice of 1 lemon
1/2 cup olive oil
salt and pepper

Truffle mascarpone dip

200g mascarpone
2 tbsp Italian parsley, finely chopped
1 tsp truffle infused olive oil
1/2 tsp white pepper
1 tsp sea salt flakes



Method

Flatbreads

In a large mixing bowl combine the flour and salt.

Place the butter and milk in a small saucepan and heat until butter has just melted.

Pour the milk and melted butter into the bowl of flour and knead for a few minutes until it is smooth – it doesn't need much kneading. You'll know its perfect when it stops sticking and feels smooth and silky.

Wrap with glad wrap and rest at room temperature for 30 minutes or so.

Dust bench top lightly with flour, cut dough into 12 pieces, roll into balls, then roll out using a rolling pin into about 5mm thick rounds.

Heat 1 tablespoon of olive oil in a pan over medium-high heat.

Place one flatbread in the pan, cook for about 1 minute – it should bubble up – then flip and cook the other side. Continue with remaining pieces.

Brush or spray bread with olive oil to give it a glossy look.

Tip: The dough keeps in the fridge for about 3 days, so you could pre-roll the flatbreads earlier, just make sure you use baking paper or cling wrap to keep the pieces separated.

Basil pesto

Wash the basil leaves well, especially if you have picked them from your garden and pat them dry.

Take a food processor and add the basil leaves, cashew nuts, parmesan, garlic and lemon juice.

Process to combine and form a paste, in a slow stream add the olive oil.

Season to taste with salt and pepper.

Place the pesto in a jar and refrigerate until ready to serve.

Truffle Mascarpone Dip

Mix all ingredients together to combine.

Cover and place in the fridge until you're ready to serve.