

# LANGOS BREAD

(Hungarian flatbread)

## Ingredients

1 Large potato  
(boiled, peeled & mashed and kept warm)  
2 ½ tsp dried ready to use yeast  
1 tsp sugar  
½ tsp salt  
1 tbsp veg oil  
220g plain flour  
120ml milk (room temperature)

- Put all dry ingredients and warm mash together roughly mix by hand
- Add milk and oil bind - ace on floured surface knead for a minute or so until a smooth ball
- Put back in the bowl cover and leave until double the size
- Remove from bowl - cut into four, roll into balls cover and leave for 20mins
- Heat a frying pan with some olive oil
- Stretch the dough ball to about 8 inches
- Gently fry in the pan on each side for 2-3 mins until golden brown
- Remove and keep warm - finish the others off
- You can eat plain or I brushed mine with garlic olive oil and rosemary sprinkled with rock salt, but you can put anything on (think of pizza toppings)

Steve @ The Waggon