



YSGOL CWM BROMBIL COMMUNITY

Egg & Mango Chutney Flatbreads

SERVES 2 | **COOKS IN** 12 MINUTES

Ingredients:

- 4 Large free-range eggs
- 100g Self-raising flour , plus extra for dusting
- 6 Tablespoons natural yoghurt
- 2 Tablespoons mango chutney
- 1 Fresh red chilli (if required)



Method:

1. Lower the eggs into a pan of vigorously simmering water and boil for 5½ minutes exactly, refresh under cold water until cool enough to handle, and peel.
2. Meanwhile, put a large non-stick frying pan on a medium-high heat.
3. In a bowl, mix the flour with a little pinch of sea salt, 4 tablespoons of yoghurt and 1 tablespoon of olive oil until you have a dough. Halve and roll out each piece on a flour-dusted surface until just under ½cm thick.
4. Cook for 3 minutes, or until golden, turning halfway.
5. Dot the mango chutney and remaining yoghurt over the breads.
6. Halve the soft-boiled eggs and arrange on top, smashing them in with a fork, if you like.
7. Finely slice the chilli and scatter over (as much as you dare!), drizzle with a little extra virgin olive oil and season with salt and black pepper from a height.