



# Rosemary Lemon Flatbread

NIBBLEDISH CONTRIBUTOR

## Ingredients

- (2) lemons sliced thin-thin
- 4 cups flour
- 1/3 cup of olive oil
- hand full of chopped rosemary
- salt to taste
- packet of instant yeast

## Instructions

1. start the yeast by mixing warm water and yeast in a mixer/food processor and wait till it gets frothy.
  2. add olive oil and tsp of salt.
  3. dump the flour in slowly while the mixer is going until a dough ball forms.
  4. oil a bowl and dump the ball of dough in. Leave it for an hour or two covered with plastic.
  5. take the dough out and press down flat on a baking sheet (I used a pizza stone).
  6. press lemon slices on the dough.
  7. salt.
  8. preheat oven to 400-450 deg cook for 20 minutes or until lightly browned.
-

---