

Celery Seed Flat Bread

3 $\frac{3}{4}$ cups whole wheat flour
2 Tbsp salad oil
1 Tbsp celery leaves, finely chopped
 $\frac{1}{2}$ tsp kosher salt
2 tsp celery seeds
Water sufficient to make dough

Method:

In a medium bowl, mix all ingredients to create a soft dough. If needed, can add more flour or water (too stiff, add more water – too sticky, add more flour).

Knead on floured board for 5-6 minutes, until dough is soft and elastic. Divide into 4 balls. Dust the surface with flour. Roll each ball into a flat disk, adding more flour as necessary.

Cook on a heated griddle, brushing with a little oil, if necessary. Cook until bubbles appear on the surface. Then turn over and cook briefly.

Cut into wedges. Use with dips, etc.

(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)