

45 minutes

Makes about 10

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Ingredients

- 1¾ cups (270g) self-raising flour
- Pinch of salt
- 1¼ cups (310ml) PnP double-cream yoghurt

Method

1. Combine flour, salt and yoghurt in a bowl and mix to combine.
2. Knead to form a soft dough, about 8-10 minutes.
3. Divide dough into about 10 medium-sized balls and roll them out into an oblong shape (about 2mm thick).
4. Grill over medium heat on the braai or in a griddle pan for 3-5 minutes, flipping halfway through. Serve warm.

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