

# Fired Flatbreads, Sliced Steak & Baba Ganoush



**Serves 3 - 4    Prep 30 mins    Cooking 30 mins    Easy**

## Ingredients

### For the flatbreads: either us shop-bought or:

250g self-raising flour, plus extra for dusting  
250g natural yoghurt  
1/2 tsp baking powder  
2 large British sirloin or rump steaks  
olive or sunflower oil to rub  
handful baby leaves

### For the baba ganoush

3 large aubergines  
2 tbsp tahini  
juice of 1 lemon

### If making your own flatbreads:

1. In a bowl or large freezer bag, stir together the flour, yoghurt, baking powder and a good pinch of salt. When the mixture starts coming together, flour your hands and knead the dough on a lightly floured surface (a cling-film covered tray) Divide the dough into four equal pieces, then roll out into circles 2 - 3mm thick. Cook the flatbreads one by one in a griddle pan for 2-3mins, turning once, until golden on both sides. Keep warm. If using shop-bought flatbreads warm for 30 seconds in the microwave before eating.
2. For the baba ganoush, push 3 clean, sturdy sticks (or metal skewers) into the aubergines lengthways. Grill them, turning regularly, until blistered. It will take 20 - 30 mins.
3. When cool enough to handle, peel the skin off with your fingers and either roughly chop or pull apart into long chunks, into a bowl. Stir in the tahini and lemon juice, then season well. Chop the pieces up a little more.
4. Rub the steaks with oil, season and cook in the griddle pan, turning 1 -2 times, for 3 -5mins for medium rare. Rest for 5 mins, then slice.
5. Serve the flatbreads with the sliced steak, baba ganoush and a handful of baby leaves.