



## Flatbread with smoked chicken, coriander and pomegranate



### Ingredients

- 225 g Pur Natur fresh natural cheese
- 1 tbsp olive oil
- 250 g flour
- 8 g baking powder
- 1 tsp salt
- 1 tsp dried oregano

### To serve

- 200 g smoked chicken breast
- Handful of fresh coriander
- 225 g fresh cheese
- Pepper and coarse sea salt
- Olive oil
- Seeds of ½ pomegranate

### Instructions

To make the flatbread dough, mix the fresh cheese, flour, baking powder, oregano and salt. Knead into a smooth dough. If the dough is too sticky, add a bit of flour. Divide the dough into four equal balls and knead each ball thoroughly once more. Roll into flat discs. Heat a frying pan and fry the flatbreads one at a time on both sides until crispy. Turn down the heat and allow the flatbreads to continue cooking for a few more minutes. Place the flatbreads on plates and add the remaining fresh cheese, some smoked chicken breast, olive oil, pepper and coarse sea salt. Finish with the coriander and pomegranate seeds and serve.