Basil Damper  
Serves: 30 tastes in the classroom  
Or 6 at home.

Fresh from the garden: basil

Recipe source: Mrs Neale’s recipe book

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**Equipment:**

- Greased oven tray
- Measuring cup
- 1 large bowl
- Large knife
- Rolling pin
- Pastry brush
- Oven mitts
- Sifter

**Ingredients:**

- 4 ½ cups of self-raising flour
- ½ level teaspoons of salt
- 135g butter cut into cubes
- ¾ cup of milk
- ¾ cups of water
- 1 or 2 sprigs of basil
- extra flour

**Method:**

- Remove the basil leaves from the stem and finely chop the basil leaves
- Sift the flour and salt into the bowl
- Rub in the butter with fingertips until the mixture looks like breadcrumbs, fairly even in size
- Make a well in the centre of the dry ingredients and add the combined water, basil and milk all at once
- Mix lightly with the knife in a cutting motion
- Turn the dough onto a lightly floured surface and knead very lightly
- Roll it into a thin round shape like a pizza and gently cut slits across the top of the dough, not right through
- Brush the top of the dough with milk and sift a little extra flour over it
- Bake in a hot oven for 10 minutes or until golden brown. Reduce the heat to moderate and cook for a further 10 minutes
- Place it onto a cooling rack then cut into enough slices for everyone
- Place one piece of basil damper on each plate to eat with the tabouleh