

Easy Flatbread

January 18th, 2021

This recipe serves: 6

Prep Time: 01:15

Cook Time: 00:15

This is possibly the easiest bread you will ever make. This flatbread is a nice and easy addition to Shawarma.

Ingredients:

4 Cups (17 Ounces/500 Grams) of Bread Flour

1 Teaspoon Salt

2 Teaspoons Dry Yeast

5 Oz (150 ML) Warm Water - 100° to 115° F

5 Oz (150 ML) Warm Milk - 100° to 115° F

3 Tablespoons Olive Oil

1 Tablespoon Olive Oil, separated

Optional Flavorings

Fresh Garlic, finely minced

Fresh Cilantro, finely chopped

Fresh Parsley, finely chopped

Aleppo Pepper Flakes or Chili Powder (to taste)

Directions:

In mixer, mix the dry ingredients: Flour, Salt, and Yeast. Mix thoroughly.

Add the Warm Water and the Milk. Use the dough hook and mix until the dough sticks together in a single clump. Drizzle 3 Teaspoons of Olive Oil and continue to mix until the dough begins to clean the sides of the mixing bowl.

Turn out into a large bowl. Form the dough into a large ball.

Coat the Dough Ball with 1 Tablespoon Olive Oil and set aside in warm place for 1 hour or until doubled in size.

When the dough is done rising, cut it into 6 equal pieces and roll each piece into a ball.

Stretch and shape each ball by hand, into a disc, about 8 inches wide and about 1/4 inch thick.

Cover the Flatbreads with a Tea Towel and allow to rise for another 30 minutes.

Place a lightly oil pan over medium heat, until the pan is heated.

Place 1 flatbread on the pan. Cook for about 2.5, then flip.

When you flip each flatbread it should rise up to make a pocket in the middle.

After another 2.5 minutes, remove the flatbread from the heat.

Brush each hot flatbread with Olive Oil, then sprinkle with optional flavorings.