

Flatbread

By Miele

5 minutes plus resting time

Preparation time

15 minutes

Cooking time

6 servings

Serves



INGREDIENTS

- 500 g (3 ½ cups) plain flour
- 500 g (1 ¾ cups) homemade or store bought yoghurt
- 3 ½ tsp baking powder
- 1 tsp salt
- 2 tbsp seeds (e.g. sesame and poppy seeds)

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- Gourmet griddle plate

METHOD

1. Mix all ingredients in a bowl until combined.
2. Rest for 30 minutes on the bench at room temperature.
3. Heavily flour the bench, as it's a sticky dough.
4. Divide into 10 balls and roll 5mm thick, sprinkle with seeds and roll them into the dough.
5. Heat the gourmet griddle plate or a heavy pan on medium heat, induction setting 5 for 3 minutes. Turn heat up to high, induction setting 8 and allow to heat for another 3 minutes.
6. When the pan is hot, cook breads for 3 minutes a side until blistered and charred.

Hints and tips

- Eat with anything! We brushed ours with garlic butter and melted cheese on top.
- Extras can be frozen for another time and even used as a quick pizza base.