

Spiced Flatbread With Turmeric And Herbs - And It's Yellow!

Ingredients:

Difficulty: Medium
(makes 8)

3.5 dl (or 1 1/3 cups + 2 tbsp) water
5 dl + 2 tbsp (or 2 cups + 2 tbsp or 350 gr.) all-purpose flour
2 tsp salt
2 tsp garlic powder
2 tsp ground turmeric
1 tsp ground paprika (or more, if you want it spicier)
2 tsp dried oregano
2.5 tsp baking powder
2 tbsp olive oil

optional:

butter to spread on each flatbread when they are freshly cooked (I used vegan butter)

Instructions:

1. Heat the water to its boiling point.
2. Mix all the ingredients in the list above, from flour to baking powder.
3. Add boiled water to the flour mixture and whisk and fold until all dry ingredients are wet.
4. Add olive oil and continue folding until you have all the ingredients formed into a dough ball (it may still be sticky at this point).
5. Flour your work surface generously. Put the dough on the work surface and knead by hand until you have a non-sticky and soft dough, adding more flour gradually if you need.
6. Cover the dough ball with extra flour and then cover it with a stretch film. Let the dough rest at room temperature for 30 minutes. At this point, you can also put the dough in the fridge if you want to make the bread at a later time. The dough stays well in the fridge for up to 2 days.
7. When you are ready to make the bread, flour your work surface again. Take the dough ball out of its stretch film and divide it into 8 pieces. Turn each piece into a ball.
8. Roll each ball very thin. If you need to, spread some flour onto each ball to prevent sticking to your rolling pin.
9. Put a pan on medium-high heat. These balls make quite large flatbreads, and my 24cm pan was just the right size for them. Let the pan on the heat for about 3-4 minutes until it gets really, really, really hot. When the pan is very hot, but the first rolled dough on it. You will soon start seeing bubbles forming. Wait until bubble forming stops, then, using a spatula, flip the bread. Continue cooking by flipping the bread for a couple of minutes tops, and then take it out of the pan. Do the same for all rolled dough. Optionally, after making each bread, spread some butter when it's still

hot. Stack each bread on top of each other. Eat right away! The bread stays well in an airtight container for a couple of days. I recommend warming the leftovers a bit before you eat. Enjoy!