

# Vegan Monday: Flatbread With Two Different Toppings

## Ingredients:

Difficulty: Medium

(makes 6 flatbread, each about 20cm in diameter)

For the bread dough:

3.5 dl (or 1 1/2 cups) hot water

1 tbsp granulated white sugar

1/2 tsp active dry yeast

2 tbsp olive oil

8 dl + 2 tbsp (or 3 1/2 cups + 1 tsp or 500 gr) all-purpose flour

1 tsp salt

For topping 1:

1/2 jar of roasted red peppers, pureed in food processor

a generous pinch of black pepper

For topping 2:

2 tbsp olive oil

3 medium red onions, sliced thin

a generous pinch of salt

a generous pinch of black pepper

1 tbsp sumac

to brush the surface of each bread:

6 tsp olive oil

a little olive oil to grease the bowl in step 6

## Instructions:

1. In the mixer bowl, put hot water, sugar and yeast and give it a quick stir. Let it sit for 10 minutes and wait for the yeast to activate.

2. When the yeast becomes active, add olive and start whisking at low speed.

3. Add half of the flour and all of the salt. Continue whisking for about 3 minutes at medium speed.

4. Add the rest of the flour and change to the dough hook. Continue kneading at least for 5 minutes until you get a nice smooth dough that doesn't stick to the bowl.

5. Flour your work surface a little. Put the dough on the surface and knead a little by hand. Make a ball from the dough and because it's so smooth and cute, show your dough some love and pet it a little.

6. Lightly grease a bowl with olive oil. Put the dough in the bowl and pet it one more time as it is still adorable. Cover with stretch film and put it in a warm part of your kitchen for 1 or up to 2 hours, until it doubles in size.

7. In the meantime, prepare the topping 2 with onion. In a medium pan, put olive oil on medium-high heat and let it warm for 30 seconds. Add the onions and saute for a few minutes until the onions are soft and lightly browned.

8. Add salt, pepper and sumac and saute for about 1 more minute. Then take away from the heat and transfer to a bowl to cool down.

9. Preheat the oven to 200C.

10. When your dough doubles in size, take it out of the bowl onto again a lightly floured work surface. Divide the dough into 6 pieces and make each piece a ball.

11. Lightly flour the top of each piece, and using a rolling pin, roll the dough ball to a circle with a diameter of approx. 20cm.

12. Put the rolled dough on baking paper and brush the surface with olive oil (about 1 tsp for each ball). Spread about 2 tbsp of red pepper puree (mix the puree with black pepper first). Leave a little empty space from the edge. Put this in the oven, in the medium part. Bake for 12 minutes. My oven is tiny, so I baked each one by one, but you can bake a few at the same time if your oven is bigger.

13. Alternatively, you can “roll” the dough circle by hand too. After that, brush the surface with olive oil again and spread a large spoonful of onion mixture. Leave a little empty space from the edge again and press the onion mixture on the dough so that it sticks. Like the other one, bake in the medium part of the oven for 12 minutes. Enjoy your flatbreads when they are freshly baked and warm!