



## JERNEJ KITCHEN

# FLATBREAD WITH WHIPPED FETA AND SUN-DRIED TOMATOES

*Flatbread with Whipped Feta and Sun-Dried Tomatoes is a simple vegetarian recipe for a fantastic appetizer or snack. It is made without yeast in a skillet.*

SERVES	8	PEOPLE (APPETIZER OR SNACK) OR 4 MAINS
PREPARATION:	30	MINUTES
WHIPPED FETA REST:	180	MINUTES
TOTAL TIME:	210	MINUTES

### NO YEAST FLATBREAD

- 250 g (2 cups) all-purpose flour
- 60 g (1/2 cup) whole wheat flour
- 5 g (1 tsp) baking powder
- 1/2 tsp salt
- 180 g (3/4 cup) greek yogurt or skyr
- 1 tbsp olive oil
- 60 ml (1/4 cup) water

### WHIPPED FETA

- 200 g (2 cups) feta cheese
- 1 tbsp olive oil
- 80 g (1/3 cup) greek yogurt or skyr
- 1/2 garlic clove
- 1/2 tsp grated lemon zest

### SUN-DRIED TOMATO DRESSING

- 3 tbsp olive oil
- 1 lemon peel
- 2 tbsp olives
- 1 tbsp sun-dried tomatoes (jarred in oil)

### WHIPPED FETA

First, make the whipped feta. Crumble the feta into a bowl (or use a food processor bowl). Add olive oil, greek yogurt or skyr, garlic, and lemon zest. Mix into a smooth mixture using an immersion blender or food processor. Mix for 2 - 3 minutes. Occasionally stop, scrape the sides of the bowl with a spatula, then continue mixing until creamy and combined. Place in the fridge for 3 hours, or even better, overnight.

### TIP

The whipped feta will get creamier in the fridge. Optionally add some cream cheese if you want it even creamier.

### FLATBREAD DOUGH

Combine all-purpose flour, whole wheat flour, baking powder, and salt in a bowl. Add the greek yogurt or skyr, olive oil, and salt. Knead into a smooth dough. Knead for about 5 minutes with your hands. Divide the dough into four parts and shape it into balls. Cover with cling film or kitchen towel and set aside for 10 minutes.

### TIP

Feel free to use a stand mixer in this step.

### BAKE THE FLATBREAD

Place a large cast-iron skillet over medium heat. Roll the dough into an oval shape, approximately 3 - 4 mm (1/8 inch) thickness. Add a few drops of olive oil into the skillet and brush evenly using a silicone kitchen brush. Add one flatbread, cover with a lid, and grill for 3 minutes. Remove the lid, turn the flatbread with a spatula, and continue to grill for 3 minutes.

1/2 tsp oregano

1/2 tsp ground rosemary

#### TOOLS AND EQUIPEMENT

bowl

immersion blender or food processor

spatula

cast-iron skillet

kitchen brush

rolling pin

Repeat the process with the rest of the flatbreads.

#### SERVE

Add olive oil, lemon peel, chopped olives, chopped sun-dried tomatoes, oregano, and rosemary to a pan. Place over low heat and cook for a few seconds to warm the oil, then immediately remove from the heat. Spread each flatbread with whipped feta and drizzle with the sun-dried tomato dressing. Cut into slices using a pizza cutter or sharp knife, then serve.