



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

Repeat the process with the rest of the flatbreads.

1/2 tsp ground rosemary

SERVE

TOOLS AND EQUIPEMENT

Sponsored

bowl

immersion blender or food processor

spatula

cast-iron skillet

kitchen brush

rolling pin

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.