



JERNEJ KITCHEN

FRIED FLATBREAD (LANGOS)

Fried Flatbread or Langos is a delicious treat made with flour, potato, yeast, flour, and salt. It can be served with savory or sweet toppings.

MAKES	10	LANGOS
PREPARATION:	30	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	50	MINUTES (+ PROOFING)

LANGOS

250 g (8.8 oz) cooked peeled potatoes

500 g (4 cups) all-purpose flour

14 g (2 packets or 1 1/2 tbsp) instant dry yeast

250 ml (1 cup) lukewarm water

10 g (1/2 tbsp) salt

500 ml (2 cups) oil, for frying

SERVING IDEAS (OPTIONAL)

4 garlic cloves

100 ml (1/2 cup) cold water

1 tbsp chopped chives

sour cream

TOOLS AND EQUIPEMENT

potato ricer or sieve

large bowl

stand mixer (optional)

cling film or kitchen towel

deep pan

DOUGH AND FIRST PROOFING

Push the cooked and peeled (cooled) potatoes through a ricer into a large bowl. Add the flour, yeast, lukewarm water, and salt. Knead into a smooth dough. Use a stand mixer fitted with a dough hook or knead by hand—Knead for about 5 minutes or until the dough is soft and elastic. Leave the dough in a bowl, cover with clingfilm or kitchen towel, and leave to proof at room temperature for 45 - 60 minutes or until doubled in size.

SHAPE AND SECOND PROOFING

Divide the dough into ten parts and shape each part into a ball. Dust a large baking sheet with flour and place each ball onto the baking sheet. Cover with clingfilm or kitchen towel and leave to proof for 30 minutes at room temperature.

FRY

Pour oil into a deep pan and wait for the oil to reach 170 °C / 340 °F. Lightly dust your working surface with flour and shape each ball into a 12 cm (5-inch) langos or pizza. Shake off any excess flour and gently dip into hot oil. Using a spatula, press the langos into the oil to flatten. Fry for 2 - 3 minutes on each side. Transfer the fried langos onto a wire rack lined with a paper towel to get rid of any excess oil. Repeat the process until you fry all the langos.

SERVE

Mince the garlic and add to a bowl. Cover with cold water and stir to combine. Brush the warm langos with the garlic water. Optionally sprinkle with chopped chives. Or you can spread sour cream on top of warm langos. Serve warm.