



JERNEJ KITCHEN

SKILLET FLATBREAD

Especially delicious when it's freshly baked.

MAKES 6 FLATBREADS
PREPARATION: 45 MINUTES

FLATBREAD

230 ml water

5 g active dry yeast

300 g all-purpose flour

TOOLS AND EQUIPEMENT

mixing bowl

wooden spoon

rolling pin

skillet

DOUGH

Add water, active dry yeast and flour to a mixing bowl and mix together, using a spatula and your hands to bring everything together. Knead for about 5 minutes then add two pinches of sea salt. Knead again. The dough has to be elastic and shiny. Transfer the dough to a bowl, cover with a kitchen cloth and let proof for about 25 - 30 minutes at room temperature.

DIVIDE THE DOUGH

Divide the dough into 6 equal pieces and form a smooth, round ball with your hand. Cover with a kitchen cloth and let rest for about 5 - 10 minutes on a kitchen surface.

SERVE

Place a skillet over high heat. Using a rolling pin, roll each piece of flatbread 5 mm thick. Bake for about a minute or two on each side or until puffed up, then turn. Pile onto a plate and serve.