

Flatbread

Bon Appetit, May 2020

$\frac{3}{4}$ c warm water

$1\frac{1}{2}$ tsp sugar

$2\frac{1}{4}$ tsp active dry yeast

Combine in large bowl; allow to bubble.

$2\frac{1}{2}$ c (313g) AP flour

$\frac{1}{2}$ c Greek yogurt

2 Tbsp EVOO

2 tsp kosher salt

Add to bowl and mix for shaggy dough.

Cover and let double for 1 hour in proof oven.

Additions:

minced garlic/salt paste

fresh thyme

za'atar

red pepper flakes

cilantro

rosemary

oregano

Parmigiano!

Divide into three parts. Make two rounds from each part.

Cook in cast iron skillet with or without EVOO.

Brush with butter and sprinkle kosher salt.

Refrigerate for ? days.

