Adiyaman meat-filled flatbread (hitap)

Serves 10 · 15 min

Ingredients

600 g	Diced beef
330 g	Onion 3 pc
100 g	Green garlic
20 g	Red pepper flakes 3¾ tbsp
50 g	Pepper paste
50 g	Tomato paste 3 tbsp
60 g	Parsley 1¼ glass
20 g	Salt 1 tbsp
700 g	Wheat flour 6½ glass
200 g	Water 1 glass
10 g	Salt ½ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Mix the diced beef with the finely chopped onion, fresh garlic and parsley, then add the chili flakes, both pastes and the salt to make the filling.
2. Knead the flour, salt and water in a large bowl for about 15 minutes, then rest the dough.
   15 min
3. Divide the dough into 100-120 g balls and roll each into a circle about 25 cm wide.
4. Put filling on half of each circle, fold the other half over and press the edges to seal.
5. Cook on a griddle, turning, until both sides are done, or bake for about 15 minutes in an oven.
   15 min

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