Basic plain dough

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
500 g	Water 2½ glass
20 g	Salt 1 tbsp

Allergens

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

Method

1. Sift the flour, make a well in the centre and sprinkle the salt over the flour.
2. Add the water to the well a little at a time, drawing in flour from the edges until the mixture becomes a thick batter.
3. When the batter thickens, add the rest of the flour. If the flour needs more liquid, work in a little more water bit by bit.
4. Knead the dough until the air pockets disappear. To check, cut a piece in half and look inside.
5. Wrap the dough tightly in a damp cloth or cling film, let it rest, then use it.

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T.C. Millî Eğitim Bakanlığı, Özleştirilerek Hazırlanan Hamurlardan Ürünler Hazırlama (2019)
tatname.com/en/tarif/basit-hamur-megep-ozlestirilerek-hamurlar