Lavash flatbread

Serves 6

Ingredients

600 g	Wheat flour 5¾ glass
400 g	Water 2 glass
12.2 g	Salt ¾ tbsp

Allergens

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

Method

1. Put the flour, water and salt in a bowl and work them into a soft dough.
2. Knead the dough for 4-5 minutes on the counter, pushing it back and forth.
   4 min
3. Divide the dough into 100 g pieces and shape each into a ball.
4. Cover them with a damp cloth and rest them for 10 minutes.
   10 min
5. Take one of the rested balls and flour both sides. Roll it out to 25-30 cm across.
6. Turn the griddle upside down on the hob and set a shallow pan under it so it stays off the flame.
7. Once the griddle is hot, lay the lavash on it and cook, turning it now and then, until one side browns. Then cook the other side.
8. Cook the remaining balls the same way and place each one on a cloth.

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