Yufka flatbread

Serves 6

Ingredients

500 g	Whole wheat flour
5 g	Salt ¾ tsp
250 g	Water 1¼ glass

Allergens

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

Method

1. Put the wholewheat flour and salt in a wide bowl, mix, and make a well in the middle.
2. Pour 250 ml lukewarm water into the well and knead for 10 minutes. If needed, you may add 50 ml more.
   10 min
3. Cover with a cloth and rest for 30 minutes.
   30 min
4. Divide the dough into 12 equal pieces. Cover with a cloth again and rest 20 minutes more.
   20 min
5. On a flat surface, roll each piece out very thin like a yufka with a rolling pin.
6. Heat the griddle on medium heat for 10 minutes. A cast-iron pan works in place of the griddle.
   10 min
7. Cook the flatbreads on the griddle, 50 seconds on each side, and serve at once.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/yufka-ekmegi-sivas-asirlik