



GARLIC AND BUTTER FLATBREAD

Description

Ingredients:

- 350g of Flour
- 250g of Yogurt
- 1 tsp of Baking Powder
- 1 tsp of Salt
- 1 tsp of Sugar
- 2 cloves of Garlic
- 30g of Butter

PREPARATION:

Prepare the Dough:

Sift the flour into a bowl and create a well in the middle. In this well, add the yogurt, baking powder, sugar, and salt. Mix the ingredients together, gradually incorporating the flour from the sides until completely absorbed.

Form the Balls:

Knead the mixture into a soft dough and divide it into 8 balls. Let them rest for 5 minutes.

Roll Out the Dough:

Roll each ball into a thin disk and stack them, placing a sheet of baking paper between each flatbread to prevent sticking.

Cooking the Flatbreads:

Heat a pan over medium/high heat (level 7-8 out of 9). Lightly oil it and cook each flatbread for approximately one minute on each side.

Garlic and Butter:

Once removed, grease generously with butter and rub with sliced garlic cloves. If you prefer, you can also chop the garlic and sprinkle it over the hot, freshly made flatbreads.

Serving:

Serve and consume immediately as the garlic and butter flatbreads tend to become harder once they cool down.

Conclusion:

The Garlic and Butter Flatbread recipe is more than a mere guide to making bread; it's an invitation to infuse your kitchen with the warmth of freshly baked delights and the aromatic allure of garlic and butter. So, gather your ingredients, preheat the oven, and let the magic unfold as you embark on a culinary adventure that promises not just a meal, but a symphony of flavors that will linger in your memory.

ENJOY!

Enjoy !

Category

1. Grandma Recipes

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