



Noreen's Kitchen

Basic Flatbread Dough

Ingredients

1 1/2 cups warm water
2 tablespoons olive oil
1 tablespoon Yeast
1 tablespoon sugar

3 1/2 to 4 cups all-purpose flour
1 tablespoon salt
Semolina Flour for Bottoms

Step by Step Instructions

Combine ingredients in the bowl of your stand mixer fitted with dough hook.

Mix on low until ingredients are combined then turn mixer to medium speed.

knead dough for 5 minutes until dough forms a ball and cleans the side of the bowl. Dough may be a bit stick and that is just how you want it.

Remove dough from bowl and form into a tight ball.

Oil bowl with some olive oil and return the dough to the bowl.

Cover and allow to rest for thirty minutes.

Gently deflate the dough and use as desired. This may be divided as needed to make individual flatbreads or two medium or one large flatbread.

Top as desired, your imagination is your only limit!

Goat cheese and pears and honey, or olives and tomatoes or leftover Thai chicken from your lunch!

Enjoy!