

Turkish flatbread

Cuisine: **Other**
Food category: **Other**



Author: [Jaroslav Mikoška](#)

Company: [Retigo](#)



Program steps

Preheating: 230 °C

1

 Hot air

 100 %

 Termination by time

 00:03 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
fine durum wheat flour	500	g
yogurt	150	g
dried baker's yeast	4	g
salt	5	g
extra virgin olive oil	1	g

Nutrition and allergens	
Allergens: 1 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	240.7 kJ
Carbohydrate	46.4 g
Fat	1.5 g
Protein	8.5 g
Water	0 g

Directions

1. In a large mixing bowl, combine the flour, salt and dried yeast.

2. Slowly fold in the water and yoghurt and allow to rest covered for 10–15 minutes.

3. Thoroughly mix the dough again.

4. With oiled hands, knead the dough for five minutes onto a work surface.

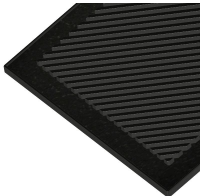
5. Put back in a mixing bowl and allow to rest for an hour.

6. Portion out the dough into rolls weighing 100g each.

7. Roll out into oval shapes, dusting with a bit of flour.

8. Bake in Retigo combi oven using the flat side of vision grill GN container.

Recommended accessories



Vision Grill Diagonal