

All Purpose Flatbread



Prep time: 2-2-1/2 hours total

Servings: 8-12

Special equipment: char grill or griddle

Recipe Notes: This is a super quick and easy take on a recipe for Indian style naan. It also makes a great stand-in for Mediterranean flatbread, souvlaki sandwiches, or as a base for grilled pizza. Using coconut milk in the recipe makes this flatbread soft and pillowy while keeping it vegan too.

Kosher salt, unless otherwise noted is always Diamond Crystal. Measure by weight or reduce the volume if using Mortons or a finer salt.

Amount		Ingredients
2	tsp	Instant dry yeast (12 g)
1	cup	Warm water (240 g)
2	tbsp	Granulated sugar (25 g)
1/2	cup	Coconut milk (120 g)
4	tsp	Kosher salt (11-12 g)
4	cup	All purpose flour (540 g)
1/4	cup	Olive oil (60 g)

Instructions:

In a large bowl, mix yeast with water. Let it proof for about 5 minutes until it starts to foam. Mix in the sugar, coconut milk, salt, and flour, and knead 8 minutes until smooth and elastic.

Turn the dough out onto a lightly floured surface and form into a ball. Oil the bowl and return the dough, turning it once to coat it with oil. Cover the bowl and let the dough rise for 1 hour until it is just doubled.

Punch the dough down and divide it into 8 balls for a large flatbread or 12 for small. Arrange them 2" apart on a tray lined with parchment and dusted with a little flour. Brush each piece lightly with olive oil. Cover and proof 30 minutes at room temperature or overnight in the refrigerator.

Preheat your grill or griddle to medium temperature. If the dough has been refrigerated, allow 1-2 hours for it to come to room temperature and finish proofing. The dough should be about 1-1/2 times original size, and relaxed enough to stretch without springing back.

Lightly oil the hot grill. Set up an area near the grill to roll and cook the flatbread. Working one piece at a time, transfer the dough to a lightly floured surface and stretch or roll it into a disc 6 to 8 inches in diameter. Cook the flatbread 2-3 minutes on each side until it is golden brown and fluffy. Brush flatbread lightly with olive oil as it comes off the grill. Repeat with each piece of dough.

The flatbread is best served warm or room temperature. Once cooled, you can store the it wrapped in the fridge for 4 or 5 days. To reheat, arrange them in one layer directly on the middle rack of a 325 degree oven for 3-5 minutes. Wrap reheated flatbreads in foil to keep them soft and pliable. Don't use the microwave. It is not kind to breads.