

## Bolani - Afghan Stuffed Flatbread

**Time to make 50 minutes**

**Makes 8 pieces**

**Time to cook 20 minutes**

### Ingredients for the dough

1 cup (240 mL) lukewarm water

1½ Tbsp (20 mL) vegetable oil

1½ tsp (10 g) salt

½ tsp active yeast

3 cups + 1 Tbsp (450 g) bread flour

### Ingredients for the filling

2 large potatoes

1 cup (50 g) chopped green/spring onion

1 cup (16 g) fresh coriander, finely chopped

1 green paprikas, chopped finely

1 tsp (5 g) salt

½ tsp ground turmeric

½ tsp ground black pepper

2½ tsp (45 mL)

vegetable oil, for frying

### To make the dough

To a large bowl mix all the ingredients at the same time. Mix everything with a spoon then use your hands to knead the dough for a few minutes until the dough is formed. Feel free to add a little more flour if the dough is too sticky to shape.

Cover the bowl with a kitchen towel and let it rest for 30 minutes at room temperature while you prepare the filling.

### To make the filling

Boil the potatoes until they are soft and cooked through, peel and then mash with the back of a fork.

To that add the chopped green onion, coriander, green paprikas, salt, turmeric, and black pepper. Combine everything together and set aside.

### To assemble

Divide the dough into 8 pieces and roll each piece into a ball.

Sprinkle some flour on your working surface and roll out each ball into a thin circle.

Spread some of the potato filling over half of the dough leaving the edge a one centimeter border.

Bring the empty part of the dough and tighten the edges with the back of a fork shaping a half-moon dough.

Add some oil to a large frying pan and once the oil is hot, gently fry the bolani, cooking it for 2 - 3 minutes on each side or until the bottom is golden.

Cut the bolani in triangles and serve with green chutney.

