

TAFTAN BREAD

**Makes 10 medium-sized
flatbreads**

Preparation 40 minutes

Ingredients

350g (2 3/4 cups) plain flour

150ml (1/2 cup) room-
temperature yoghurt

150ml (2/3 cup) milk heated to
48°C/ 120°F

3.5g (1 tsp) dried yeast

2g (1/2 tsp) baking powder

2g (1 tsp) salt

A drizzle of vegetable oil to
cook each flatbread

To make

Place all the ingredients other than the vegetable oil
into a large bowl and mix well.

Rest at room temperature for 30 minutes.

You want the dough to be sticky; it will be hard to
handle but be mindful not to add too much flour or
you will end up with tough, chewy flatbreads.

Flour your hands, the rolling pin and the surface.

Shape the dough into small balls, then roll each one
into a centimetre thick circle with the rolling pin.

Using a knife, make small cuts in the dough - this will
allow air to escape when cooking.

Shake off the excess flour - if you don't, it will burn in
the pan.

Lightly oil a hot, thick-bottomed pan and cook each
dough on one side until small bubbles start to appear,
then flip and wait until the other side has browned
slightly before serving.

Wrap the breads in a kitchen towel as you go along to
stop them from drying out.

