

# Turkish flatbread

Cuisine: Other

Food category: Other



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Company: Retigo



## Program steps

Preheating: 230 °C

1	Hot air	100 %	Termination by time	00:03 hh:mm	200 °C	100 %	X
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## 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

## Recommended accessories



Vision Grill Diagonal

## 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.