

Flatbreads or Laffa

1 tablespoon instant dry yeast
2 teaspoons sugar
2 cups (480 ml) lukewarm water
1/4 cup (60 ml) olive oil
6 1/2 cups (800 grams) all purpose or bread flour
2 teaspoons salt

Directions:

Place the yeast, sugar and 1/2 cup of the lukewarm water in a mixer or bread machine. Mix a bit and let proof (the yeast will bubble). Then add the flour, salt, olive oil and rest of the water to the proofed yeast, mixing together in the bread machine on the dough cycle with the lid down, or in the mixer with a paddle beater just till combined and switch to the dough hook. For the mixer, knead for about 5-10 minutes and let rise right in the mixing bowl, covering with a tea towel or plastic wrap. Let rise till the dough is doubled in bulk, approximately an hour (depending on the warmth of your kitchen). Divide the dough into 14 balls and place on lightly floured mat. Roll each ball into a not too thick circle (see photos above, they are not thick rounds) (I do it about 5 at a time since you will do it assembly line style, one after the other) and heat a nice heavy frying pan with **NO OIL** on a medium flame on the stovetop. Now take your dough circle and place on heated unoiled pan for 2-3 minutes or until bottom of dough is medium brown speckled and dough puffs. Flip over onto the other side and repeat till dough is speckled. Place flatbread onto a plate and continue to do this with all the rounds of dough, stacking the flatbreads one on top of the other. This caused them to steam each other and that's how they remain soft and pliable. They can either be eaten right away, kept in a sealed bag for a couple of days but I find they do best if not being used immediately to place in a ziploc, remove all the air and freeze. They freeze beautifully and you can either zap 'em in a microwave to resuscitate or warm in oven or toaster oven. Filling and wonderful as is, with butter and jam, tahini, hummus, shawarma or falafel.