

Sourdough Flatbread



Due to their versatility and zero requirements for any special equipment, sourdough flatbread are easily made by everyone and anyone. Grab your bowl and dough whisk and get cracking! We have given you some ideas for toppings but we encourage you to get as creative and quirky as you can.

INGREDIENTS

- 1 sachet Mad Millie Sourdough Culture
- 1 cup (120 g/4.2 oz) White flour
- 1 cup (250 mL/8.4 oz) Warm water approx 30°C (86°F)
- 3 Tbsp Olive oil
- 1.5 tsp Salt
- 1 tsp Baking powder
- 1.5 cups 180 g/6.3 oz) White flour
- Olive oil to brush on
- Salt and pepper to season
- Optional chutney, fresh herbs, garlic and seasonings

METHOD

1. Mix the sourdough culture, 1 cup of flour and 1 cup of warm water until you get a slurry consistency. Make sure there are no lumps of flour hiding at the bottom. Rest for 20 hours to develop the delicious sourdough flavour.
2. Combine the sourdough slurry, olive oil, salt, baking powder and remaining flour. Mix well, the dough should be slightly sticky to the touch once everything is combined. If it is still a bit too wet add flour 1 Tbsp at a time until you reach the right consistency.
Rest for 1 hour.

3. Make the dough into balls that are bigger than a golf ball but smaller than a tennis ball.

If you don't want to cook up all the flatbreads right now, this is the time to store them. Place the dough balls into an airtight container and store in the refrigerator for up to 1 week.

4. Preheat the oven on grill to 300°C (572°F).

5. Roll out the balls of dough and place four on a lined baking tray. Place under the grill for 3 minutes.

6. Remove the tray from the oven, flip over the flatbreads and add your topping/seasonings to the un-grilled side. Grilling each side makes the flatbreads nice and crispy but adding the toppings now ensures they don't all fall off when the flatbread is flipped. Be careful they are hot!

Topping/seasoning suggestions:

- Brush with olive oil and season with salt, pepper and fresh rosemary.
- Brush with olive oil and season with Za'atar, salt and pepper.
- Spread your favourite chutney on top and add fresh basil leaves.
- Mix up some finely chopped garlic and butter, spread on and season with salt and pepper.

7. Replace the tray in the oven and grill for a further 3 minutes.

8. Remove from the oven, transfer to a chopping board and cut into bit sized strips.

Best served warm but can be stored in an airtight container for 1-2 days.