



TURKISH FLATBREADS

MAKES SIX 8- TO 9-INCH FLATBREADS

1¼ hours 45 minutes active

T

he Turkish flatbread called yufka is fast and easy to make largely because it's unleavened (that is, yeast free). As chef Ana Sortun, whose recipe from "[Soframiz](#)" we adapted, explains, yufka is more slender than a flour tortilla but more substantial than phyllo. Yufka stuffed with filling, folded and toasted in a skillet becomes a gozleme, or the flatbreads can be used to make sandwich wraps or for scooping up dips and spreads. This dough comes together quickly, requires only an hour of rest, is a breeze to roll out and each bread cooks in just a couple of minutes in a pan on the stovetop. A cast-iron skillet works best for getting nice brown spots on the flatbreads, but nonstick will work, too, if that's what you own. As the breads come out of the skillet, we slip them into a plastic bag to keep them soft and pliable. Once all the rounds have been cooked, let cool to room temperature, then seal the bag and store at room temperature for up to a day (the breads are best used within 24 hours of making).

Don't cook the flatbreads on both sides or they will become too crisp and crackery for folding and wrapping. Browned on only one side, the breads will be fully cooked and ready to eat, but they will remain soft and pliable.

INGREDIENTS

½	TEASPOON PLUS 2 TABLESPOONS <u>EXTRA-VIRGIN OLIVE OIL</u>
260	GRAMS (2 CUPS) ALL-PURPOSE FLOUR, PLUS MORE FOR DUSTING
½	TEASPOON TABLE SALT
¾	CUP WARM WATER (ABOUT 110°F)

DIRECTIONS

- | | |
|----|--|
| 01 | Coat a medium bowl with ½ teaspoon oil; set aside. In a stand mixer with the dough hook, mix the flour and salt on low until combined, 10 to 15 seconds. With the mixer running, gradually add the water and 2 tablespoons oil, then mix on low until the mixture forms a ball, about 1 minute. Increase to medium and knead until the dough is smooth and elastic, about 3 minutes. Transfer to the prepared bowl, cover with plastic wrap and let rest at room temperature for about 1 hour. Meanwhile, cut six 9-inch squares of kitchen parchment; set aside. |
| 02 | Transfer the dough to the counter. Using a dough scraper or bench knife, divide the dough into 6 pieces, each about 70 grams (2½ ounces), then form each portion into a taut ball. Dust the dough balls lightly with flour and cover with a clean kitchen towel. Lightly flour the counter, set 1 ball on top and, using a rolling pin, roll it into an 8- to 9-inch round about ⅛ inch thick. Place the round on a parchment square. Repeat with the remaining dough balls and stack the rounds on top of each other, placing a square of parchment between the layers. |
| 03 | Heat a 12-inch cast-iron skillet over medium-high until water flicked onto the surface immediately sizzles and evaporates. Place 1 dough round in the pan and cook until slightly puffed and the bottom is spotty brown, 1 to 1½ minutes. Using tongs, transfer the flatbread browned side down to a 1-gallon zip-close bag (this keeps the breads soft and pliable). Cook the remaining dough rounds in the same way, stacking them in the bag (no need for parchment separators). Wipe out the pan if excess flour begins to build up and smoke, and adjust the heat as needed. Use immediately or cool, seal the bag and store at room temperature for up to 1 day. |