Beat: Lifestyle

How To Make Your Own Flatbread

It Is Quite Simple

Hungary, 04.04.2022, 15:42 Time

USPA NEWS - Since moving to Hungary, I have been disappointed in the selection of pita and flatbreads I can get from the stores. I like flour tortillas for tacos and those are widely available, but I prefer flatbread when I am in the mood for gyros and pizzas. I therefore went looking for a recipe and found one that only takes a few ingredients and are very simple to make.

Homemade Flatbread Recipe -
250 g of all purpose flour (2 cups),
0.5 tablespoon of baking powder,
250 g of natural unflavored yogurt (1 cup).
Put the dry ingredients in a large bowl and then stir in the yogurt.
Mix with a spoon until it forms a dough. If it is still really wet, add some more flour. (Mine was a little crumbly, so I added a few more spoonfuls of yogurt).

Put onto a floured surface and knead for a few minutes.
Separate into 6 pieces and then roll them out into 8 inch circles.
Heat a large pan (no oil) and add 1 flatbread at a time and cook for 2 minutes on each side, until they are slightly browned.
The more I make, the better I will get at getting them a uniform size. You can press them into a circle or square, whichever you prefer. To me, they taste like a fresher and less dry pita bread. They worked perfectly for the chicken gyros I made. I hope you enjoy the recipe as much as I do.

Thank you for reading my article. These are merely my thoughts and insights based on the facts. I use only verified sources. No fake news here. I write about a variety of subjects, mainly things I want to research and know more about. You can check out my website – Small Village Life at smallvillagelife.com, where I share useful articles and news.

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Article online:
https://www.uspa24.com/bericht-20363/how-to-make-your-own-flatbread.html

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Official Federal Reg. No. 7442619