

GOOP



## Mario Batali's Dinner Grilled Homemade Flatbreads

### ingredients

#### FLATBREAD

- 1 1/4 cups warm water
- 1 teaspoon active dry yeast
- 3 cups flour, plus more for kneading and rolling out
- 2 teaspoons coarse salt
- 2 tablespoons olive oil, plus more for the bowl

#### TOPPINGS (optional)

- olive oil
- coarse salt
- sesame seeds
- roughly chopped fresh cilantro
- olive oil heated with a clove of minced garlic
- pimentón
- crushed, toasted fennel seeds
- whatever ingredient you want!

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### preparation

#### FOR THE FLATBREAD:

Combine the water and yeast in a small bowl and let sit for 10 minutes, or until the yeast dissolves.

Meanwhile, whisk the flour and salt together in a large bowl. Add the yeast mixture and two tablespoons of olive oil to the flour and stir together with a wooden spoon – the dough will be sticky and wet. Turn the dough out onto a floured surface and knead for six minutes or until smooth and quite elastic, incorporating extra flour as needed.

Oil a large bowl (about a tablespoon of olive oil should do) and place the dough in it, turning to coat. Cover with cling film and let it sit in a warm spot until it's doubled in size, about 1 1/2 hours.

Preheat your grill to medium-high. Divide the dough into 6 pieces and roll each out until it's quite thin (about 1/8") on a floured surface. Grill the flatbreads for about 1 1/2 minutes on each side or until cooked through and slightly charred in spots.

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preparation (cont'd)

TO FINISH:

As each flatbread comes off the grill, you'll want to brush it generously with olive oil and top it either simply with salt or get a bit creative by sprinkling with sesame seeds, brushing with garlic-infused oil and tossing some chopped cilantro or another fresh herb on top, or heating a few spoonfuls of olive oil with a bit of smoky pimentón and brushing the richly colored oil generously on the bread finishing with a few flakes of coarse salt...you get the idea.