

## Grilled Flatbread

Makes about 8 pieces

### Ingredients

- 1 cup lukewarm water (slightly warmer than room temperature)
- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 1 tablespoon olive oil
- 2 ½ cups all-purpose flour
- 1 ½ teaspoons kosher salt
- ¼ cup extra-virgin olive oil

### Procedure

1. To make the dough use a large bowl, sprinkle the yeast over the water along with the sugar and let sit in a warm place until the yeast starts to bubble, about 10 minutes.
2. Stir in the olive oil, flour, and salt. If mixing by hand, stir with a wood spoon or spatula until it becomes too thick to stir, turn the dough out onto a lightly floured surface. Knead the dough until it forms a smooth ball, and is slightly sticky when you touch it with your finger. Cover the dough in the bowl with a kitchen towel, and let rise in a warm place until the dough doubles in volume, about 1½ hours.
3. To make the flatbreads, preheat the oven to 500°F and move the oven rack to the upper third of the oven. Set a baking stone on the rack. (Check the manufacturer's instructions for your baking stone.) Otherwise, line two baking sheets with parchment paper. Preheat the baking stone for 45 minutes.
4. Turn the dough out onto a lightly floured countertop and divide the dough into 8 pieces. Roll each piece of dough into a small oval, rolling it just until each starts to resist. When each one does, set it aside on the countertop and begin rolling another. Continue to roll each of the six pieces of dough into ovals, stopping when the dough starts stretching back on itself.
5. When ready to bake, take the first oval of dough and roll it out to its final size, adding a bit more flour if necessary to keep it from sticking to the counter or rolling pin, turning it over a few times to ensure it's not sticking. Roll it until it's about 10-12 inches long.
6. Brush the oval with a thin layer olive oil, about 1 tablespoon per flatbread.
7. Lift the finished flatbread with your hands, or slide a pizza peel dusted with flour underneath, and transfer the flatbread on the baking stone. Continue rolling and topping the rest of the flatbreads, baking each until the crust is golden brown, about 7 minutes.
8. Remove the flatbreads from the oven when the crusts are golden brown and serve warm or at room temperature.

*To Grill Flatbread: Heat grill to medium-high flame, brush with a little oil and place prepared bread on hot grill. Cook until bread is golden brown and puffed and flip to cook other side. About 8 minutes total.*