

Savory Sourdough Flatbread

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(makes 8 flatbreads, 1744 grams of dough total at 71% hydration)

- 250 grams vigorous starter at 100% hydration – fed the same morning**
- 585 grams water**
- 375 grams white flour (bread or all-purpose, I used bread flour)**
- 500 grams freshly ground whole wheat flour (I used freshly ground hard white wheat berries)**
- 19 grams sea salt**
- 15 grams oil**

Mix all of the ingredients in a dough folding trough in the mid-afternoon. I mixed my dough at 3:00 pm. Cover the dough and let it ferment for 1.5 hours then fold. After another 2.5 hours, fold the dough again, cover it with some oil and refrigerate it overnight for about 12 -16 hours.

In the morning, divide the dough into eight pieces at around 215 grams each and cover all of the dough balls with a damp cloth. Allow the dough to rest for 30 minutes. Pre-heat your oven and baking stone to 515F/268C while the dough is resting.

After 30 minutes shape your dough into 7-8" rounds and place them on oiled parchment paper (two per paper). Cover the rounds lightly with oil to prevent drying. Let the dough rest and rise for an additional 30-45 minutes.

Working with two flat breads at a time, cover the dough with additional olive oil or melted garlic herb butter and then put on your desired toppings. For fresh herbs, I used sage, thyme, basil and rosemary. I also used cracked black pepper, cheeses, sesame seeds etc. Keep your toppings minimal, not only for flavor, but so the breads can pop in the oven (these are not pizza).

Bake two flat breads at a time at 515F/268C for about 8 minutes or until desired brownness/crispiness is achieved. Allow the oven to pre-heat for at least 6 minutes between baking. Only prepare the two flat breads you will be baking, this will stagger the bake and allow the remaining breads to rise even more. It will also give you time to pre-heat the oven there is no steam used. Cool the flat breads on a cooling grate and serve while still warm. Enjoy!