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CONVECTION BAKE FLATBREAD WITH FETA AND MINT

The recipe for flatbread is similar to pizza but uses less flour and yeast and the dough only requires one rise of approximately 45 minutes.

Remember when proofing in the Combi-Steam or Convection oven it is not necessary to cover the dough. Because the dough is so thin be sure to keep the toppings on the light side.

Feta cheese mixed with mint and oregano and mixed with some ricotta or cottage cheese for creaminess makes a flavorful combination that is delicious complement to any meal.

INGREDIENTS

¾ cup warm water
1 tsp active dry or instant yeast
1 tsp granulated sugar
2 cups unbleached all-purpose flour
1 tsp kosher salt
1 tbsp olive oil

PREPARATION

Arrange the oven racks so you can proof and bake on the lowest rack and preheat the oven in the Proof Mode. The temperature will automatically default to 100°F.

Combine the water, yeast, and sugar in the bowl of a stand mixer and whisk to combine. Place the bowl in the oven for 5 minutes or cover loosely with a light kitchen towel
If the yeast has proved the mixture will be slightly frothy in which case proceed to make the dough.



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With the stand mixer on low speed add the flour oil and salt to the mixture and mix on low speed to form a shaggy dough. Turn the dough out onto a lightly floured surface and knead it for a few minutes until it comes together and forms a smooth ball. Add a little extra flour to your hands if the dough is sticky.

Transfer the dough to a lightly oiled clean mixing bowl and place it in the oven for 45 minutes for the dough to rise.

When the dough has doubled in size and springs back from a light touch it is ready to roll.

Change the oven mode to Convection Bake and select 475°F. Place a baking stone or heavy oven baking pan on the lower rack.

Punch the dough down and divide

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