

# Reckless In The Kitchen

## Flaky Flatbread

From Bon Appetit Magazine

Ingredients:

- 1 tsp salt
- 3 c all-purpose flour
- 6 Tbsp unsalted butter, melted
- 4 Tbsp unsalted butter, room temperature
- olive oil

Directions:

Whisk kosher salt and 3 cups flour in a large bowl. Drizzle in melted butter; mix well. Gradually mix in  $\frac{3}{4}$  cup water. Knead on a lightly floured surface until dough is shiny and very soft, about 5 minutes.

Wrap in plastic; let rest in a warm spot at least 4 hours.

Divide dough into 10 pieces and, using your palm, roll into balls. Place balls on a baking sheet, cover with plastic wrap, and let rest 15 minutes.

Working with 1 piece at a time, roll out balls on an unfloured surface with a rolling pin into very thin rounds or ovals about 9" across. (If dough bounces back, cover with plastic and let rest a few minutes.)

Brush tops of rounds with room-temperature butter and sprinkle with sea salt. Roll up each round onto itself to create a long thin rope, then wind each rope around itself to create a tight coil. Working with 1 coil at a time, roll out on an unfloured surface to 10" rounds no more than  $\frac{1}{8}$ " thick.

Heat a large cast-iron griddle or skillet over medium-high heat. Working with one piece of dough at a time, brush both sides of a dough round with room-temperature butter and cook until lightly blistered and cooked through, about 2 minutes per side.

Transfer bread to a wire rack and sprinkle with sea salt.