

Olive Oil Flatbread

INGREDIENTS:

- 3 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 3 tablespoons D'Olivo Garlic Infused Olive Oil
- 1 cup ice water
- 2 to 3 tablespoons D'Olivo Garlic Infused Olive Oil, additional for frying

DIRECTIONS:

In a large mixing bowl, stir together flour, baking powder, and salt until combined.

Add the D'Olivo Garlic Olive Oil and ice water. mix to make a soft, cohesive dough. Adjust with flour or water as needed. The dough should be moist but not sticky. Cover with plastic wrap, and let rest for 10 minutes.

Preheat a heavy-bottomed skillet on the stovetop. Add 1 tablespoon oil and heat until the oil starts to shimmer in the pan.

Divide the dough into 10 to 12 equal pieces. Each piece should weigh about 1 1/2 to 2 ounces, about the size of a large egg. Dredge each piece in flour, and roll to a rough circle or oval, about 1/4" thick. OR hand shape the pieces by flattening between your palms.

In batches, fry the flatbreads in the hot oil for 2 to 3 minutes, or until golden brown. Flip and fry on the second side for another 2 minutes. Transfer from the pan to a rack to cool slightly before serving. Add more oil as needed for frying successive batches.

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