

FOOD PROCESSOR FLATBREAD WITH SESAME SEEDS

(from The Bewitching Kitchen)

250 grams (about 2 cups) bread flour

1½ teaspoons instant yeast

1/2 teaspoon salt

¾ cup plain, full-fat yogurt

2 teaspoons agave nectar

1/4 cup of water (you might not need the whole amount)

olive oil, za'atar, Herbes de Provence, sesame seeds (to taste)

Mix the yogurt with the agave nectar and reserve.

In a food processor, combine the flour, yeast and salt, then process until combined, 2 to 3 pulses. Add the mixture of yogurt with honey, process, and with the machine running, drizzle the water. Stop when the contents in the bowl start to form a cohesive dough. Process for about 60 seconds, adjust with more flour or water if needed. Ideally the dough should be slightly sticky.

Remove the dough from the processor, form as a smooth ball, and leave it to proof at room temperature for 90 minutes.

Heat the oven to 450F and place a baking stone on a rack to heat. Divide the dough in two equal portions, then stretch them into oval shape on a piece of parchment paper. Brush with some olive oil, sprinkle your spice mixture of choice, then sesame seeds. Transfer the flatbread into the oven, still on the parchment paper, and bake until puffed and golden, about 15 minutes.

Remove to a cooling rack, and enjoy once it cools down a bit.