

# Basic Flatbread Dough

Tanque Verde Ranch | Makes 12 Serving

- 1 c. warm water, not above 110° F
- 1 tbsp. active dry yeast
- ¼ c. extra-virgin olive oil, plus  
1 tsp. to grease the bowl
- ¼ c. honey or agave syrup
- 2 c. whole-wheat flour
- 1½ c. semolina flour
- 1 tsp. kosher salt



~ fold ~

## Directions

COMBINE the water, yeast, ¼ cup of the oil, and the honey in the bowl of an electric mixer fitted with a dough hook, and let the mixture sit until foamy, 5 to 10 minutes.

STIR together the flour, semolina, and salt in a medium bowl.

WITH the machine on low speed, slowly add the flour mixture one-half cup at a time to the yeast mixture. After all the dry ingredients have been added, continue to mix the dough on low speed for 5 minutes.

LIGHTLY oil a large bowl with 1 tsp. oil and place the dough inside. Cover the dough with plastic wrap, and let sit until almost double in size, about 1 hour.

TURN out the dough onto a lightly floured work surface, and divide into 12 equal portions. One at a time, roll out each portion to ¼" in thickness.

USE as directed in the recipe.