



Soft Lavash Breads from Persia

Source: unicornsinthekitchen.com
Serves: 24-30 tastes



Ingredients

¾ cup water
¾ cup full fat milk
1 tablespoon canola oil
½ tablespoon sugar
1 teaspoon salt
1 tablespoon yeast
500g flour

Equipment

Mixing bowl – large
Measuring cups, spoons, scales
Rolling pins

2 x frying pans
Tongs –Egg flipper

Clean tea towels

What to do:

- Combine all ingredients in a large bowl, stir to combine. Knead into a smooth dough with your hands for 5 to 10 minutes.
- Place ball of smooth dough into a lightly oiled bowl. Cover and allow to rise for 40 minutes to 1 hour in a draft free place.
- Once the dough has risen, punch it down. Divide dough into 24 even portions. Keep balls of dough covered with a tea towel so they do not dry out
- Dust the bench and rolling pin with flour. Roll each ball of dough as thinly as possible, trying to keep a round shape.
- Repeat with all the balls of dough, do not stack them and keep them covered with tea towels before cooking them
- Preheat a dry pan over a medium-high heat
- When the pan is hot, cook each lavash on the first side for 45 to 60 seconds, flip when bubbles appear. Cook the second side for about 45 seconds
- Wrap cooked breads in a clean, dry tea towel to ensure they stay warm and soft
- Divide breads onto serving plates and serve