

## CODRUTA' S CHEESE FLATBREAD

(from [Apa. Faina. Sare](#))

60 g (2.1 oz) sourdough starter (100% hydration)  
70 g (2.5 oz) water  
60 g (2.1 oz) yoghurt  
2 eggs (about 100g / 3.5 oz)  
315 g all purpose flour  
6 g (0.2 oz) salt  
30 g (1 oz) sunflower oil

Dissolve the sourdough starter in the water, mixing gently. Add the yoghurt and beat well, then whisk the eggs in the mixture. Add the flour, stir, and let the dough sit for 20 minutes at room temperature.

Add salt and knead with an electric mixer until the gluten starts to develop (about 6 minutes). If the dough seems too soft, add a tablespoon of flour. Add the oil in small amounts, continuing to mix, until the dough absorbs all the oil. At this point, the gluten must be very well developed, and the dough quite elastic and smooth.

This amount of dough is enough for 12 to 15 flatbreads. If you want to make fewer, simply store in the refrigerator the dough not used. Next day it will have even better flavor. Place the dough you want to use on the same day it is made in a warm place and let it rise for 4 to 5 hours.

Pick the fillings of your choice: crumbled sheep s cheese with herbs, or sautéed cabbage, or go for a sweet version using grated apples and cinnamon sugar.

When you want to make the flatbreads, tear pieces of 45-50 g of dough and stretch over a surface lightly coated with oil (a smooth plate works great, or a granite countertop) until it forms a circle about 15 cm (6 inches) in diameter. Place the filling in the center, and fold all edges over the filling, sealing well and making sure no big air bubbles are trapped inside. Carefully roll the circle as thin as you are able to, without tearing the surface. You can try and stretch it to 20-22 cm (8 inches) in diameter, but it takes a bit of practice.

As you roll each one, place it on a skillet coated with a light spray of oil (well seasoned cast iron, or non-stick), and fry each flatbread until nicely browned on both sides. Transfer it to a plate and proceed to cook the next one. Or, if you roll them a little smaller, fry as many as you can fit in your pan, but do not allow them to touch.