

Turkish Bread

Ingredients:

- 500g Flour
- 150ml Warm milk
- 150ml Warm water
- 2 tablespoon Dry yeast
- 1 tablespoon Salt
- To taste Olive oil & parsley

Instructions:

1. Whisk flour with salt and yeast. Add warm water and milk and knead just until liquids absorb.
2. Add olive oil and knead until smooth dough forms (around 10 minutes).
3. Form the dough into a ball, cover with vegetable oil and set aside in warm place for 1 hour.
4. Cut it into 6 and roll each piece into a ball.
5. Roll out each flatbread and place on a pan preheated on medium-high heat.
6. Cook for 5-6 minutes (2-3 minutes on each side).
7. Brush each hot flatbread with oil, then top with parsley and chili flakes.