

Grilled Sourdough Flatbread with Grill Marinade

20–60 Min

Ingredients

= Kotányi Produkte

400 g	Wholemeal spelt flour
200 g	Sourdough
2 g	Yeast
320 ml	Water
10 g	Sea Salt, Coarse
1 tsp.	Home-Baked Bread Seasoning Mix

For the grilling marinade

2 tbsp.	Olive oil
1 pkg.	Grill Marinade Seasoning Mix

Preparation

1. Dissolve the yeast in the water. Mix the wholemeal spelt flour with the sourdough, water, bread seasoning mix and sea salt and cover and allow to prove for around 1 hour.
2. On a well-floured work surface, shape the dough into flatbreads and use the palm of your hand to flatten them down a little. Mix the grilling marinade with the olive oil and brush on both sides.
3. Place on baking parchment, then place onto the grill, close the grill door and grill the breads for around 5–10 minutes on each side until risen. Finally, grill the flatbreads on a high heat for a further 30 seconds on each side and enjoy.