



# FLATBREAD

## OLIVE OIL | TOMATO

### Ingredients:

200 gr flour  
1 tbsp dried yeast  
1 tbsp olive oil  
120 ml lukewarm water  
4 ripe tomatoes  
1 bulb of garlic  
50 g room temperature butter  
salt and pepper  
5 gr fresh thyme

### Supplies:

Kamado  
pro set  
teppanyaki plate

### Kamado set up:

Indirect heat

### PREP TIME

You start by adding the flour, yeast, oil and ½ teaspoon salt in a large bowl. After this, add water to the bowl. Mix all this well with a spatula. Knead the dough with lightly oiled hands for 5 minutes to form a soft elastic dough. Do this on a lightly floured work surface. Place the dough in a bowl and let it rise, covered, for 1-2 hours.

Let your Kamado heat up to 150 °C. When this temperature is reached, place the pro set in the Kamado. Put the heat shield at the bottom and place the standard grid on the highest level of the multilevel lift. For this recipe, work with indirect heat.

### PREPARATION

You start by adding the flour, yeast, oil and ½ teaspoon of salt in a large bowl. Then add water to the bowl. Mix it all together well with a spatula. Knead the dough with lightly oiled hands for 5 minutes into a soft elastic dough. Do this on a lightly floured work surface. Place the dough in a bowl and leave it to rise,

covered, for 1-2 hours. Then cut the dough into 4 pieces and cover with a tea towel.

While the dough is rising, heat up the Kamado to 150 °C. When this temperature is reached, place the pro set in the Kamado. Put the heat deflector in the bottom and on the highest level of the multilevel lift the grill grid. Then wrap the garlic in some aluminium foil and put it on the grid for about 45 minutes. After 45 minutes, take the flesh out of the garlic bulb and add it to the butter. Mix well and season the butter with salt and pepper. Then chop the roasted tomatoes.

Roll out the dough balls into circles about 18 cm wide and ½ cm thick. Place the rolls on the grill above the heat deflector on the highest level of the multilevel lift and brush them with the garlic butter and some thyme during the last few minutes. Bake the flatbreads for 7-8 minutes until golden brown, over indirect heat. Then place the tepanyaki plate on the barbecue. Roast the tomatoes on the plate until they begin to blister. Divide the tomatoes over the flatbread and sprinkle some fresh thyme over the rolls.