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How to cook "Turkish Flatbread (Bazlama) at home?"

Cooking Turkish flatbread, or Bazlama, at home is a rewarding and straightforward process. Below is a step-by-step recipe to make Bazlama from scratch.

Ingredients:

- 4 cups all-purpose flour
- 1 packet (2 ¼ tsp) active dry yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 ½ cups warm water (about 110°F or 45°C)
- 1/2 cup plain yogurt (optional, for extra softness)
- 2 tablespoons olive oil or vegetable oil

Instructions:

1. Prepare the Dough:

- **Activate the Yeast:** In a small bowl, combine warm water, sugar, and yeast. Stir lightly and let it sit for about 5-10 minutes until the mixture becomes frothy, indicating that the yeast is active.
- **Mix the Dry Ingredients:** In a large mixing bowl, combine the flour and salt.
- **Combine Wet and Dry Ingredients:** Make a well in the center of the flour mixture, then add the yeast mixture, yogurt, and oil. Mix everything together until a rough dough forms.

2. Knead the Dough:

- **Kneading:** Turn the dough out onto a lightly floured surface and knead for about 8-10 minutes until the dough is smooth and elastic. You can also use a stand mixer with a dough hook attachment for this step.
- **First Rise:** Place the kneaded dough in a lightly oiled bowl, cover it with a clean kitchen towel or plastic wrap, and let it rise in a warm place for about 1-1.5 hours, or until it has doubled in size.

3. Shape the Dough:

- **Divide the Dough:** Once the dough has risen, punch it down to release any air bubbles. Divide the dough into 6-8 equal portions, depending on the size you want your Bazlama to be.
- **Shape the Discs:** Roll each portion into a ball, then use a rolling pin to flatten each ball into a round disc, about 1/4 inch thick.

4. Cook the Bazlama:

- **Heat the Pan:** Preheat a large, non-stick skillet or griddle over medium heat.
- **Cook the Flatbread:** Place one of the dough discs in the heated skillet. Cook for about 2-3 minutes on one side until bubbles start to form and the underside is

golden brown. Flip and cook the other side for another 2-3 minutes until golden and cooked through.

- **Repeat:** Remove the cooked Bazlama from the pan and cover it with a clean towel to keep it warm. Repeat the process with the remaining dough discs.

5. Serve:

- **Serving Suggestions:** Bazlama is best enjoyed warm. Serve it with dips like hummus or baba ganoush, use it as a wrap for grilled vegetables or falafel, or pair it with a vegetarian curry like sambar for a complete meal.

Tips:

- **Resting Time:** Allow the dough sufficient time to rise; this will make your Bazlama light and fluffy.
- **Pan Temperature:** Make sure your skillet is hot before cooking the bread, but not too hot to avoid burning. Adjust the heat as necessary while cooking.
- **Optional Toppings:** You can brush the warm Bazlama with butter or olive oil and sprinkle with herbs like thyme or sesame seeds for added flavor.

Enjoy your homemade Bazlama, a soft and delicious Turkish flatbread that's perfect for any meal!