

Salt and Serenity

Grilled Flatbread with Dukkah

The flatbread recipe comes from the July 2005 issue of Cook's Illustrated Magazine. The Dukkah recipe is my take on the classic variation. The Dukkah recipe makes more than you will need. Store the leftover in an airtight container and freeze for another time.

Flatbread

- 2 tablespoons extra-virgin olive oil
- 1 cup water, room temperature
- 2 1/4 cups bread flour, plus more for work surface
- 1 tablespoon whole-wheat flour
- 2 teaspoons sugar
- 1 1/4 teaspoons Kosher salt
- 1 teaspoon instant yeast

Dukkah

- 1/4 cup hazelnuts
- 1/4 cup pine nuts
- 1/2 cup shelled pistachios
- 1/2 cup sesame seeds
- 2 Tablespoons cumin seeds
- 2 Tablespoons coriander seeds
- 1 teaspoon Kosher salt

Olive Oil for brushing finished flatbreads

1. Combine oil and water in liquid measuring cup. In food processor fitted with metal blade, process bread flour, whole wheat flour, sugar, salt, and yeast until combined, about 5 seconds. With machine running, slowly add liquid through feed tube; continue to process until dough forms tacky, elastic ball that clears sides of work bowl, about 1 1/2 minutes. If dough ball does not form, add more flour, 1 tablespoon at a time and process until dough ball forms.
2. Spray medium bowl lightly with nonstick cooking spray or rub lightly with oil. This is sticky dough; so rub a bit of oil on your hands as well. Transfer dough to bowl and press down to flatten surface; cover tightly with plastic wrap and set in draft-free spot until doubled in volume, 1 1/2 to 2 hours.
3. While dough is rising, prepare Dukkah. Preheat the oven to 350°F. Place the hazelnuts on a baking sheet, and bake for about 5 minutes, or until fragrant. While the nuts are still hot, pour them onto a tea towel. Fold the

towel over them to cover, and rub vigorously to remove the skins. Set aside to cool.

4. Place the pine nuts and pistachios on the baking sheet and bake for about 5 minutes in 350°F oven. Set aside to cool.
5. In a dry non-stick frying pan over medium heat, toast the sesame seeds until light golden brown. Pour into a medium sized bowl. In the same pan, toast the coriander and cumin seeds while shaking the pan or stirring occasionally until they begin to pop. Transfer cumin and coriander seeds to a food processor. Process until finely ground, and then pour into the bowl with the sesame seeds.
6. Place the cooled hazelnuts, pistachios and pine nuts into the food processor, and process until mixture resembles coarse breadcrumbs. Do not over process. You do not want nut butter. Stir into the bowl with the spices and sesame seeds. Season with salt and mix well.
7. When dough has doubled, press down gently to deflate and turn dough out onto counter and divide into 4 equal-sized pieces. With cupped palm, form each piece into smooth, tight ball. Set dough balls on well-floured work surface. Press dough rounds with hand to flatten. Cover loosely with plastic wrap and let rest about 15 minutes.
8. Working with one piece at a time and keeping the rest covered, roll out each piece of dough into a 10 inch circle, about 1/8 inch thick. It is easiest to roll dough between 2 sheets of parchment paper, dusting dough with additional flour as needed, to prevent sticking. Leave the rolled dough between the two sheets of parchment paper, set aside and repeat with additional dough.
9. For Gas BBQ, light all burners and turn to high heat, cover grill, and heat until hot, about 15 minutes; scrape cooking grate clean with grill brush.
10. Lightly flour pizza peel or a flat cookie sheet without sides. Remove top sheet of parchment from one flatbread round and invert dough round onto peel, gently stretching it as needed to retain shape (do not stretch dough too thin; thin spots will burn quickly). Peel off and discard top parchment; carefully slide round onto hot side of grill. Immediately repeat with another dough round.
11. Turn burner to medium heat. Cook until tops are covered with bubbles (pierce larger bubbles with paring knife) and bottoms are grill marked and charred in spots, 1 to 2 minutes. Flip and cook second side for an additional minute. Transfer crusts to cutting board. Repeat with 2 remaining dough rounds.
12. Brush crusts generously with olive oil and sprinkle with Dukkah.

