



# Chickpea Flatbreads

Makes 8 flatbreads

Active Time: 45 minutes Bake Time: 30 minutes

Total Time: 2 hour 40 minutes (includes rising time)

## Main Spice Blend:

- 1 tbsp plus 2 tsp drive savory
- 1 tbsp plus 1/4 tsp nigella seeds
- 1 tbsp white sesame seeds, preferably unhulled
- 1 tbsp plus 1/4 tsp sumac

## Flatbreads:

- 1 & 1/4 cup lukewarm water
- 1 packed tbsp fresh yeast or 2 & 1/4 tsp active dry yeast
- 3 tbsp plus 1 1/2 tsp sugar
- 2 & 3/4 cups all-purpose flour, plus more for the work surface
- 2/3 cup chickpea flour
- 1 & 1/2 tsp Kosher salt
- 2 tbsp extra-virgin olive oil
- Flaky sea salt, for sprinkling

## Main Spice Mix:

Finely grind the savory and immediately mix with the whole nigella seeds, sesame seeds, and sumac.

## Flatbreads:

Whisk the water and yeast with 1 & 1/2 teaspoons of the sugar in a bowl. Let stand until foamy, about 10 minutes.

Meanwhile, combine both flours, the salt, oil, half the spice blend, and the remaining 3 tablespoons sugar in the bowl of a stand mixer. Add the yeast mixture and knead with the dough hook on low speed, scraping the bowl occasionally, until an elastic and sticky ball forms, about 5 minutes.

Lightly grease a large bowl with oil. Scrape the dough into the bowl and turn it to coat with oil. Cover with a clean kitchen towel and let it rise in a warm, draft-free spot until doubled in bulk, about 1 & 1/2 hours. Even better, cover with plastic wrap and refrigerate for up to 24 hours for a more complex and flavorful dough. (If chilled, remove the dough from the fridge and let it stand at room temperature for 1 hour before continuing to step 4.)

Arrange a rack in the center of the oven and place a pizza stone or baking sheet on it. Preheat the oven to 400°F.

Divide the dough into 8 equal portions (about 100 grams each). Shape each piece into a smooth ball and place on a lightly floured work surface. Cover with the kitchen towel and let rest for 20 minutes.

Use a rolling pin to roll each ball into a 6-inch round, 1/4-inch-thick disk, flouring only as needed to prevent the dough from sticking to the surface or to the rolling pin. Use a fork to poke a few holes in the top of the dough.

Carefully take out the hot pizza stone or baking sheet from the oven and place 2 or 3 dough disks on it, spacing them at least an inch apart. Keep the remaining rounds covered with the kitchen towel.

Bake until the flatbreads are golden brown in spots on the top and bottom and baked through, 8 to 10 minutes. Transfer to a cooling rack and place more dough rounds on the hot pizza stone. Repeat until all the rounds are baked.

When the flatbreads come out of the oven, brush them while they're still warm with a thin sheen of olive oil and sprinkle some of the remaining spice blend and a little salt on top. Serve warm or at room temperature.

### Chef's Note:

To make them crispier, leave in the oven a few minutes longer.

*Recipe from Mastering Spice*