

Bazlama (Turkish Griddle Flatbread)

Turkish · Side Dish · Easy · 92 min total · Serves 4

Bazlama is a thick, soft Turkish griddle flatbread enriched with yogurt and olive oil, cooked in a dry pan instead of an oven. It is an everyday bread at Turkish tables, served with breakfast, soups and cheese.

Ingredients

- 3 cup all-purpose flour (about 375 g, spooned and leveled)
- 1 tsp instant yeast
- 1 tsp sugar
- 1 tsp salt
- 0.75 cup plain whole-milk yogurt (Turkish-style or full-fat, at room temperature)
- 0.25 cup warm water (about 105°F (40°C), added as needed)
- 1 tbsp olive oil
- 1 tbsp butter (melted, for brushing the hot breads)

Method

1. Stir the sugar and yeast into the warm water and let it sit for 5 minutes, until foamy.
2. Mix the flour and salt in a large bowl, then add the yogurt, the yeast water and the olive oil and stir until a soft dough forms.
3. Knead for 8 to 10 minutes until the dough is smooth, elastic and slightly tacky and springs back when pressed; add a spoonful of flour only if it sticks badly.
4. Cover the bowl and leave the dough in a warm spot for about 1 hour, hands-off, until it has doubled in size.
5. Divide the dough into 4 pieces, shape each into a ball, and roll each on a floured surface into a round about 8 inches (20 cm) across and 1/2 inch (1 cm) thick; rest them covered for 15 minutes.
6. Heat a dry cast-iron or heavy skillet over medium heat (about 375°F / 190°C) and cook each bazlama for 3 to 4 minutes per side, covering the pan with a lid for the second side, until golden-brown spots appear and the bread sounds hollow when tapped.
7. Brush each hot bread with melted butter, wrap it in a clean towel for 5 minutes to soften, and serve warm with cheese, olives or soup.

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