Retigo Combionline | Cookbook | Other 28. 6. 2022

Sourdough flatbread

Cuisine: Other

Food category: Other



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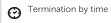


Program steps

Preheating: 185 °C

1 **\$\$\$** Hot air

100 %



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Ingredients -	num	har af	nortions	(o
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Name	Value	Unit
teff flour	60	g
plain wheat flour	180	g
water	180	g
salt	1	g
vegetable oil	1	g

Directions

- 1. Sift the all-purpose flour and include with the teff flour in a mixing bowl.
- 2. Add in the water slowly while mixing.
- 3. Allow to ferment for three days.
- 4. Stir in the salt.
- 5. Cook the batter on a very hot non-stick GN container in very much the same way as making pancakes, only thicker.

Nutrition and allergens

Allergens: 1 Minerals: Cu, Mg, P Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	105.7 kJ
Carbohydrate	21.3 g
Fat	0.7 g
Protein	3.4 g
Water	0 g

Recommended accessories





