



Grilled Curried Flat Bread with Yogurt Raita

By Jeremy Niehuss Serves 8

Curried Flat Bread

4 cups all purpose Flour
4 teaspoons kosher salt
1 ½ teaspoons baking powder
½ teaspoon baking soda
4 tablespoons curry powder
2/3 cup thinly sliced green onions
1 large egg
1 1/4 cups sour cream
1 cup whole milk
¼ cup unsalted butter, melted

Yogurt Raita

3 cups whole milk yogurt, preferably Greek
¼ cup agave syrup, plus more if needed
2 tablespoons lime juice
½ red onion, finely diced
1 English cucumber, peeled, halved, deseeded and shredded on a box grater
2 tablespoons finely sliced mint leaves
2 tablespoons finely sliced Italian parsley leaves
Kosher salt
Freshly ground black pepper

Grilling the Flat Bread

3 tablespoon extra virgin olive oil
Flaky sea salt

1. To make the curried flat bread, sift the flour, salt, baking powder, baking soda and curry powder into a large mixing bowl. Mix in the green onions.
2. In large mixing bowl whisk the egg until its smooth and then whisk in the sour cream. Whisk in the milk and melted butter. Gently stir in 2 cups of the dry ingredients. Add the remaining dry ingredients and gently and stir with a wooden spoon, until the dough starts to come together. Turn the dough out onto a clean work surface that has been lightly dusted with flour. Gently knead the bread until it is smooth. Cover the dough ball with a clean damp kitchen towel and allow it to rest in the refrigerator for 30 minutes.
3. To make the raita combine all of the ingredients together in a small bowl and whisk to combine. Season with a little kosher salt and freshly ground black pepper. Cover the raita with plastic wrap and store in the refrigerator until ready to use. Raita will keep for up to 5 days refrigerated.



4. To finish the grilled flat bread, turn the rested dough ball onto a clean work surface. Divide the ball into 18 to 24 portions. Form each dough portion into a smooth ball. Using a rolling pin and a lightly floured work surface, gently roll each dough ball into a flat circle, 4 inches in diameter. Place the rolled out flat breads onto a clean baking sheet tray lined with parchment paper.
5. To grill the flat breads prepare a hot grill that has been well cleaned and seasoned. Brush both sides of each flat bread with the olive oil. Grill the flat breads, a few at a time, for about 1 minute per side, turning only once. They will get very fluffy. The best way to check the doneness of the flat breads is to open one after it's cooked and check the center. Sprinkle each grilled flat bread with a little of the sea salt. Serve immediately with the chilled raita.