

Curry Flatbread

A flatbread, similar to Naan, that can be used for almost every curry as substitute for rice. The spice mixture can easily be adjusted according to one's taste.

Preparation time: **20 min** + Baking time: **25 min** = **Total time: 45 min**

40g	yeast
2 ts.	sugar
300ml	milk, warm
500g	flour
2 tb.	spice mixture (for example Orange Curry)
2 ts.	salt
75g	butter



Simple Steps to Succeed

1. Dissolve the yeast in the warm milk. Add sugar, proof yeast for 10 minutes.
2. In a bowl, mix flour with curry and salt.
3. Add the milk-yeast-mixture to the flour. Stir with a wooden spoon.
4. Melt the butter, add half of it to the dough, keep the rest for later.
5. Knead into a smooth dough, form into a ball.
6. Cover the bowl with a damp towel. Let the dough proof for one hour.
7. Preheat the oven to 200°C.
8. Divide the dough into 8 portions, roll into a 1cm thick bread. Coat with melted butter.
9. Bake for 10 - 15 minutes. In the middle of the cooking time, flip over the breads and coat it once more with butter.

Tips:

- Almost any spice mixture can be used.

Source: Matthaei, Bettina. *CURRY*. Weil der Stadt: FONA Verlag AG, 2009. Adjusted by Valentin Anklin