









Millet Flatbread Dough

Animal Kingdom Lodge

Jiko

Ingredients

-  1 1/2 pounds high gluten flour
-  1 1/2 pounds millet flour
-  1/3 cup hulled millet
-  1/2 tsp kosher salt
-  1/2 tsp baking powder
-  1/4 tsp sugar
-  1 1/2 pounds water
-  1 teaspoon yeast



Directions

1. In a mixing bowl, take the yeast and add to water, mix.
2. In another mixing bowl, add all dry ingredients and mix well.
3. Slowly incorporate yeast and water liquid into mix and mix well.
4. Let all rest in the bowl, covered and refrigerated.
5. Portion, let the dough rest a little longer and use it as you need.
6. Bake in over at 400 degrees for about 10 minutes or until flaky and crispy.

