

Bread Three Ways – Flatbreads, Focaccia and Damper



Ingredients - Flatbreads

- 4 cups of plain flour
- 1 tsp baking powder
- 1 tsp salt
- 350g natural yogurt
- 50g unsalted butter, melted
- ½ cup fresh herbs (parsley, coriander or basil works well)

Directions

Step 1 – Place the flour, baking powder and salt into a large bowl and mix to combine. Add the yoghurt and bring the dough together with a wooden spoon. Mixture doesn't need to be kneaded too much, just bring the ingredients together roughly.

Step 2 – Tip the dough out onto a floured surface and form into a log shape. Cut the dough into 12 even portions.

Step 3 – With a floured rolling pin, roll the dough pieces into rounds, approximately 12cm round and 3mm thickness.

Step 4 – Preheat the BBQ to medium heat – approximately 180-200°C. Set up the BBQ for direct cooking with a grill. While the BBQ is preheating, combine the melted butter and herbs together. Once the BBQ has reached temperature, grill the flatbreads for 1 – 2 minutes on each side or until grill marked and golden. As the flatbreads are cooked, brush them with the herb butter mixture and set aside until ready to serve. Serve warm.



Ingredients - Focaccia

- 4 cups of 00 or plain flour
- 1 tsp of dry yeast
- 1 ½ cups water (room temperature), plus extra as required
- 2 tsp of salt flakes
- 2 tbsps fresh rosemary, finely chopped plus additional small sprigs for garnish
- 1 tablespoon of good quality extra-virgin olive oil (plus more for drizzling on top)

Directions

Step 1 – Place the flour, yeast and most of the water into a large bowl and bring together with a wooden spoon. The texture should be a soft, slightly sticky dough. Add more water, a little at a time, if required, to achieve a soft dough consistency.

Step 2 – Add the salt, chopped rosemary and olive oil and mix again until just combined. Cover the bowl with cling film and allow the dough to prove for at least 10-12 hours. The mix should at least double in size and appear bubbly.

Step 3 – With oiled hands remove the dough from the bowl and tip it into an oiled oven-proof baking dish. Gently spread the dough to fill the dish and then press into the top of the dough with your fingers to create dimples across the surface. Drizzle the top of the focaccia liberally with olive oil and sprinkle with additional salt flakes.

Step 4 – Preheat the BBQ to medium heat – approximately 180-200°C. Set up the BBQ for indirect cooking with a trivet and convection tray. Once the BBQ has reached temperature, bake the focaccia with the BBQ lid closed for 20 – 25 minutes or until golden. Sprinkle the focaccia with rosemary sprigs if desired and serve warm.

Ingredients - Damper

- 3 cups of self-raising flour
- 1 tsp of salt
- 80 grams cold butter, cubed
- ¾ cups water or milk, plus extra milk for glazing

Directions

Step 1 – Place the flour and salt together in a large mixing bowl and stir to combine. Add the butter and rub it into the flour with your fingers until the mixture resembles breadcrumbs.

Step 2 – Add the water or milk and stir through the flour mixture until it just comes together as a soft dough. Try not to overmix.

Step 3 – Turn the dough out onto a floured work surface and form it into a ball shape. Place the dough onto a floured baking or pizza tray. Cut a cross shape across the top of the dough, then glaze the top with a little milk.

Step 4 – Preheat the BBQ to medium heat – approximately 180-200°C. Set up the BBQ for indirect cooking with a trivet and convection tray. Once the BBQ has reached temperature, bake the damper on the tray for 25-30 minutes with the BBQ lid closed, until the damper is golden brown and the bottom sounds hollow when tapped. Serve immediately.

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