FLAT BREAD

INGREDIENTS

2 3/4 cups all-purpose unbleached flour
1 teaspoon active dry yeast
1 teaspoon fine sea salt
1 teaspoon sugar
1 cup warm water, not over 110 degrees
1 tablespoon extra virgin olive oil

olive oil
snipped fresh herbs or 1/2 teaspoon or more of dried herbs,
poppy seeds, coarse sea salt, pepper, etc.

METHOD
In bowl, combine flour, yeast, salt, and sugar and whisk well to mix totally.

Combine water and olive oil and add to flour mixture, stirring to blend.

Remove to work surface, and hand knead the mixture about 5 minutes to create a smooth ball of dough.
Cover and let rest about 10 minutes. Preheat oven to 400 degrees.

Roll the dough into a circle about 12-15 inches in diameter, and place on lightly oiled baking sheet. Sprinkle with your desired toppings. Bake 15 minutes, or until nicely browned.

Cut or tear and serve. This can be served warm, or room temperature if made ahead.