

## Ground Coriander and Cilantro Flatbreads

Bon Appétit | May 2008

1 1/2 cups (or more) unbleached all purpose flour  
2 1/2 teaspoons ground coriander  
1 1/2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 teaspoon baking soda  
1/3 cup chopped fresh cilantro  
3/4 cup (or more) plain whole-milk yogurt  
Olive oil (for frying)



Sift first 5 ingredients into medium bowl. Stir in cilantro. Add yogurt and stir with fork until small clumps form. Knead mixture in bowl just until dough holds together, adding more flour or yogurt by tablespoonfuls for soft and slightly sticky dough. Turn dough out onto floured surface. Knead just until smooth, about 1 minute. Divide dough into 8 equal pieces.

Roll each piece into ball, then roll each dough piece out on floured surface to 4 1/2-inch round. Brush large nonstick skillet generously with olive oil; heat over medium heat. Working in batches, add 3 dough rounds to skillet; cook until golden brown and puffed, adjusting heat to medium-high as needed to brown evenly, about 3 minutes per side. Transfer flatbreads to platter; serve warm.

Make a simple herb oil to brush over the flatbreads as soon as they come out of the skillet. Just mix 1/4 cup olive oil, 2 tablespoons chopped fresh cilantro, and 1/2 teaspoon ground coriander. Or serve with raita,

### Traditional Indian Raita

1/2 cup plain yogurt  
1/2 cup chopped seeded English hothouse cucumber  
2 tablespoons chopped fresh cilantro  
2 teaspoons chopped green onions  
1/4 teaspoon ground coriander  
1/4 teaspoon ground cumin

Mix all ingredients in medium bowl. Season to taste with salt. Chill raita, covered, until ready to serve.