

Turkish Style Flat Breads

YOU WILL NEED

1/2 Sour Dough Pizza Doughballs (BRE015)

1 Tomato Tortilla Wrap (BRE420)

1 Spinach Tortilla Wrap (BRE421)

1 Plain Tortilla Wraps (BRE422)

30g Sunblush® Red Pepper Tapenade
(PST203)

50g Halloumi Cheese (CHE256)

50g Northafrica Harrisa Chicken (CH1065)

20g Merchant Gourmet® Fire Roasted Red
Peppers (PEP800)

20g Diced Greek Feta DOP (CHE237)

2-3 Mint Leaves



TURKISH STYLE
FLAT BREADS

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FOR THE ROQUITO® PEPPER PEARLS SALSA YOU WILL NEED...

100g Roquito® Chilli Pepper Pearls (PEP166)

30g Pomegranate Seeds

50g Red Skin Onion - Sliced

5g Parsley - Chopped

3g Coriander - Chopped

1 Lime Juice & Zest

PROCEDURE

1. Choose your wrap or dough "carrier".
2. Choosing the dough, allow it defrost and then rise at room temperature for an hour or so until it grows in size. Cut in half then roll out to 2-3 mm thick.
3. Choosing the wrap, defrost and use.



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4. Spread the dough or wrap with the choice of:

- tapenade + grated halloumi + chopped mint leaves
- tapenade + fire roasted pepper strips + harissa chicken + crumbled feta

5. Fold and wrap to seal the carrier then place in to a contact (panini) grill. "Toast" until golden brown and the inside is piping hot. Cut in to easy to hold pieces.

6. Serve with roquito pepper pearl salsa and a creamy dip.