

A Recipe From *tikkido*

Grilled Bread

<https://tikkido.com/blog/grilled-bread-recipe>

Grilled Bread Ingredients:

- 9 ounces water
- 4 tablespoons olive oil
- 3 tablespoons sugar
- 1 teaspoon salt
- 1 1/2 teaspoons yeast
- 3 1/2 cups flour
- fresh herbs (your choice), chopped

Instructions:

1. Mix the water, oil, sugar, flour, salt, and yeast together and knead using the dough hook of a Kitchenaid mixer. You can also knead by hand, of course. Knead for about 15 minutes.
2. Turn the dough out into an oiled, covered bowl to rise until doubled, about one hour.
3. If you're not ready to grill the bread quite yet, you can punch the dough down and let it rise again (this will buy you about a half an hour).
4. Oil your work surface, and divide the dough into four parts. Using oiled hands, pat the dough into four rough disk shapes (sort of like pita bread, or pizza dough).
5. Sprinkle both sides of the oil-coated dough with kosher salt, and sprinkle one side with fresh herbs. Press the herbs into the dough a bit so that they stick.
6. Grill for approximately two minutes on the first side, then flip and grill about two more minutes.

