Bread & baking / France

# Stuffed flatbread with cauliflower and broccoli · France

Soft pan-cooked bread with a cooked vegetable filling, inspired by France flavours.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 300 g plain wheat flour
- ☐ 180 ml water
- ☐ 30 ml neutral cooking oil
- ☐ 200 g cauliflower
- ☐ 150 g broccoli
- ☐ 20 g Dijon mustard
- ☐ 2 g dried thyme
- ☐ 10 g fresh tarragon
- ☐ salt and pepper to taste

## Let's make it.

**01** Mix the flour with the water and half the oil. Knead into a supple dough, cover and rest for twenty minutes.

**02** Finely chop the vegetables and cook completely. Drain well and mix with the listed flavourings.

**03** Divide the dough into small, equal pieces, roll thinly and add filling to each. Fold closed and flatten gently.

**04** Brush lightly with the remaining oil. Cook over moderate heat on both sides until the dough is cooked through.

**05** Check the filling is piping hot and the bread has no sticky raw dough. Serve straight away.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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