



Grilled Flatbread with Labne and Chicken

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Yield: 8 flatbreads

Za'atar Flatbread

Ingredients:

380 grams	All Purpose flour
75 grams	Chickpea flour
15 grams	Yeast, fresh (or 7.5 grams dry yeast)
280 grams	Water, warm or lukewarm
20 grams	Olive oil
45 grams	Sugar, separated in thirds
15 grams	Za'atar
10 grams	Salt

Procedure

If using fresh yeast, combine all purpose flour, chickpea flour, yeast, warm water, olive oil, sugar, za'atar, and salt in a mixer, and knead for approximately 7 – 10 minutes.

If using dry yeast, mix the yeast with lukewarm water, and 15 grams of the sugar. Set the yeast mixture aside for 10 – 15 minutes, and then combine it with the all purpose flour, chickpea flour, olive oil, the remaining 30 grams of sugar, za'atar, and salt. Mix the dough, and allow it to proof for 45 minutes.

Divide the dough into 8 balls, and roll them flat.

Preheat the oven to 350 degrees Fahrenheit. Bake the flatbreads on a flat surface for approximately 7 – 8 minutes, flipping once during cooking. If cooking the flatbreads on a grill, use a skillet or baking stone placed directly on the grill.

Labne and Chicken

Ingredients:

8 each	Chicken thighs, boneless
2 tablespoons	Olive oil
8 teaspoons	La Boîte Ararat N.35 Blend, separated
2 each	Lemons
2 cups	Greek yogurt, full-fat or Labne
1 cup	Cilantro leaves, fresh



Procedure

Combine the chicken thighs with the olive oil, 4 teaspoons of Ararat N.35, and the juice of a whole lemon, and allow it them marinate for 45 minutes.

Grill the chicken thighs until they are cooked through, approximately 4 – 5 minutes per side, and then allow them to rest for a couple of minutes before roughly chopping.

In a small or medium-sized mixing bowl, combine the full-fat Greek yogurt or labne with the remaining 4 teaspoons of Ararat.

Assembly

Spread each flatbread with 1/8 of the yogurt or labne mixture, and then top each flatbread with the grilled chicken pieces. Garnish with cilantro and fresh lemon juice.