



QUTAB  
(AZERBAIJANI  
STUFFED  
FLATBREAD)

# INGREDIENTS

## Dough:

200 milliliters water at room temperature

1 tablespoon oil

Pinch of fine sea salt

500 grams plain flour, plus extra for kneading and dusting

## For Filling:

350 grams minced lamb (or a 50/50 mix of minced beef and lamb)

1 big onion, finely diced or grated

1 tablespoon pomegranate molasses (or any sour fruit paste)

1/2 teaspoons fine sea salt

1/2 ground black pepper

## To serve:

Melted unsalted butter, for brushing

Ground sumac, for sprinkling

## DIRECTIONS

To make the dough, mix the measured water, oil and salt together in a bowl, then gradually add the flour, combining it with your hand. Tip the dough out on to a well-floured work surface and start kneading it. The dough should be firm but not too dry and should stop sticking to your hands after kneading in some extra flour.

Divide the dough into 12 ball-shaped pieces and leave to rest in the refrigerator for 30 minutes, covered with a damp tea towel or clingfilm. Roll out each piece of dough on a lightly floured work surface as thinly as you can into a 20 cm (8 inch) round. Spread 50 grams (1 3/4 ounces) of the filling on the bottom half of each round, then fold the top half over the filling and pinch the edges together to create half-moon shape.

Heat a large frying pan until hot- don't use any fat. Add 1-2 qutabs and cook over medium heat for 2-3 minutes on each side until the flatbread is golden and speckled with dark blisters.

Brush the cooked qutabs with a little melted butter as soon as they come out of the pan and sprinkle over some sumac.

