



# 100% Kamut Pizza Dough

Quick and easy to make for flatbread or pizza.

## Ingredients

- 430 g wheat berries, Khorasan (Kamut)
- 320 g water, cold
- 10 g sea salt
- 12 g yeast
- 40 g water, boiling (for yudane)
- 25 g sourdough starter, liquid (optional)
- 10 g lemon, juice

## Directions

1. Mill the flour.
2. Mix the yudane by stirring 40 grams of boiling water and 20 grams of milled flour into a paste.
3. Add all ingredients to your bread pan, starting with the liquid, then the yudane, salt, lemon juice, starter, flour, and yeast on top.
4. Set the machine's homemade cycle to knead for 15 minutes. Let the dough continue to rise as needed in the machine, or place the dough into a covered bowl in the fridge to rise slowly for a longer, stronger flavor.
5. Section the dough into 50g balls, and roll flat or flatten by hand.
6. Cook on a pre-heated skillet (375 - 400 F is ideal) for a minute or two on each side, similar to how you cook a pancake.
7. Top with your favorite toppings. Cover with a deep lid to melt cheese on top of the flatbread.
8. Enjoy!

## Notes