



Welcome to the King Arthur Baking School's Fabulous Flatbreads: Khachipuri and Naan. Khachapuri is a cheese-filled cradle of bread that is the pride of the country of Georgia. You'll be proud too, once you've made this delightfully versatile flatbread, adding various cheeses, eggs, or herbs to suit your own taste. You'll also learn the techniques behind Naan, a traditional flatbread of India. It's tender enough to devour plain, but sturdy enough to handle your favorite curry, too. Let your tastebuds travel while you create these recipes in your own home kitchen. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you! Please scroll past the equipment list for your recipes.

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 600 grams (5 cups), plus more for dusting work surface

Sugar: 6 grams (1 1/2 teaspoons)

Instant yeast: 6 grams (2 teaspoons)

Salt: 10 grams (1 3/4 teaspoons)

Eggs: 1 large for dough; 4 large for topping (optional)

Greek yogurt: 170 grams (3/4 cup)

Ghee or Unsalted butter: 28 grams (2 tablespoons)

Ricotta: 227 grams (1 cup)

Feta cheese: 75 grams (3/4 cup)

Olive oil: 13 grams (1 tablespoon), plus more cooking Naan

Lemon juice: 15 grams (1 tablespoon)

Black pepper: optional seasoning

Warm water: 267 grams (about 1 1/4 cups)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap



Rolling pin

Parchment paper

Baking sheet

Large sauté pan or cast iron skillet