



Joghurtfladen with Ländle Arlberger

Ingredients:

dough:

- 500g flour
- 1 packet of dry yeast
- 360ml lukewarm water
- 1 teaspoon sugar
- 80g Ländle natural yoghurt
- 35g Ländle butter, melted
- 1 pinch of salt

some flour

topping:

- Cut 200 g Ländle Arlberger into strips
- 2-3 larger boiled potatoes, sliced
- 1 small red onion, cut into rings
- Shitake mushrooms
- fresh thyme, fresh oregano
- Salt pepper

For the dough, dissolve the dry yeast with the sugar in lukewarm water and let stand for 5 minutes. Mix flour with salt.

Stir in the yeast water, then stir in the yogurt and butter. It should be a homogeneous mass, kneading is not necessary. Cover and let rise for 2 hours.

Preheat the oven to 275 ° hot air.

Cut off a portion of the dough, turn briefly in a little flour and then pull into shape with your hands. Turn the edge and leave it thicker. In the middle, the dough is and should be very thin. Place on baking sheets lined with baking paper.

Bake a tray on the middle rack for 3 minutes. Then cover with Ländle Raclette slices and spread potatoes & onion rings or mushrooms on top.

Switch the oven to the grill function and grill on the middle rack for a few minutes until the edge turns nice and brown. Do the same with the second sheet. Season the flatbreads with salt and pepper and sprinkle the potatoes with fresh thyme and the mushrooms with fresh oregano.

A dip made from natural yoghurt, herbs and garlic goes well with it.