# Injera

batter DIALED

basis all purpose flour + teff flour = 280 g

| | Ingredient | Grams | Baker's | Total | Method |
|---|---|---|---|---|---|
| **1** | sourdough starter, 100% hydration | 190 | 67.9% | 21.3% | Add all ingredients to food processor and mix for ***30 seconds*** to develop the gluten. |
| | all purpose flour[1] | 190 | 67.9% | 21.3% | |
| | teff flour | 90.0 | 32.1% | 10.1% | |
| | water | 210 | 75.0% | 23.5% | |
| **2** | water | 210 | 75.0% | 23.5% | Add remaing water with the motor of the food processor running. Mix an additional ***30 seconds*** to make a batter slightly thicker than a crepe |
| **3** | | | | | Transfer to covered container. Leave to ferment for ***12 hours***. |
| **4** | salt | 3.0 | 1.1% | 0.34% | When ready to cook the injera add the remaining ingredients and mix the batter which will have seperated while fermenting until it is a smooth crepe-like batter consistency. Chill in the fridge for ***1 hour***. |
| **5** | baking powder | 1.1 | 0.39% | 0.12% | 1.5 Cup of batter should make 16 inch bread. Cook on a mitad at *232–260 °C*, online I have seen it cooked in ***1 min*** total, I have also heard ***2 min***. I find the steam comes quite fast which should be let out so that the top is not to gooey |
| | **Total** | **894** | 319.3% | 100.0% | |

[1] Use unbleached. Bleached flour only for cakes.