Grilled Flatbread

3 cups bread flour

1 teaspoon salt

1 teaspoon instant yeast

1 1/4 cups warm water

1/4 cup extra-virgin olive oil, plus more for brushing

Stir together flour, salt and yeast in bowl of standing mixer.

Add warm water and oil.  Knead 3-4 minutes.

Transfer dough to a greased bowl.

Cover and let rise 1 hour.

Divide dough into 4 pieces.

Press or roll dough into 1/4" thick rounds.

Brush oil over dough.

Place dough rounds onto hot grill and cook 3-4 minutes.

Flip and cook until golden brown.

Sprinkle with salt and fresh herbs.