

Manakish Zaatar

Makes 16 small flatbreads

Flatbread Ingredients

- 1 cup lukewarm water
- ½ teaspoon sugar
- 2 ½ teaspoons dry yeast
- 3 cups plain flour, plus more for dusting
- 1 teaspoon salt
- 2 tablespoons olive oil, plus more for greasing

Method

1. Combine the water, sugar, and yeast, and let it stand for about 10 minutes until frothy.
2. Meanwhile, combine the flour and salt in a large bowl.
3. Add the olive oil and work it in with a wooden spoon.
4. Make a well in the centre, add the yeast and water mixture, and stir to form a soft dough.
5. Turn the dough out onto a lightly floured surface and knead for about 10 minutes until smooth and elastic.
6. Form it into a ball and place it in a lightly oiled bowl.
7. Cover the bowl with a plate or plastic wrap and leave it to rise in a warm place for about 1 hour until it doubles in size.
8. Preheat oven to 220°C.
9. Place a baking stone or baking sheet in the oven as it heats.
10. Knead the dough briefly and divide it into 16 balls.
11. Place the balls on a lightly oiled baking sheet, cover with a damp cloth or plastic wrap, and let stand for about 15 minutes.
12. On a lightly floured surface, flatten each ball of dough and roll it into a circle ½ cm thick and about 5-7cm in diameter.
13. Press each circle with your fingertips to make small indentations for the topping to rest in.
14. Spread 2 teaspoons of zaatar topping over each round, leaving a ½ cm border around the edges.
15. Bake until lightly browned and crisp, about 8 minutes - Best served warm.

Zaatar Topping Ingredients

- ½ cup ground sumac
- 6 tablespoons dried thyme
- 6 tablespoons dried oregano
- 4 tablespoons toasted sesame seeds
- 2 teaspoons coarse salt
- 1 cup extra virgin olive oil

Method

1. Combine all the Zaatar topping ingredients in a medium bowl.