



ZA'ATAR BREAD

Off the Wall Spices

CRAFTED BY

Israel

SOURCED FROM

INGREDIENTS

- 2¼ TSP
Active Dry Yeast
- 2 CUPS
Warm Water
- 5 CUPS
Bread Flour
- 2 TSP
Fine Sea Salt
- 3 TBS
Za'atar Spice Blend
- 3 TBS
Olive oil
- HANDFUL
Crumbled Feta Cheese
- HANDFUL
Fresh Mint Leaves

INSTRUCTIONS

You'd be hard-pressed to find an Israeli household without this delicious spice blend in their kitchen, and for good reason. The word za'atar itself was originally used in reference to one single ancient plant variety (the biblical "eizov" plant). In Middle Eastern kitchens, however, it is used to describe this unique spice blend. While the possibilities for using Za'atar are endless, for you we have chosen to share one of the most delicious recipes for traditional flatbread – we are sure you will love it!

Combine the yeast and warm water in a large bowl, stir well, cover and leave to rest, for ten minutes. Add 5 cups of flour into the yeast mix, working it in gently on low speed or by hand. Add the salt and olive oil and mix in, continuing to knead the dough on medium speed or by hand until it is smooth, stretchy, and still tacky. Brush a large bowl with olive oil, place the dough in the bowl, cover the bowl with plastic wrap and let the dough rest for 2 hours in a warm place until it doubles in size.

Preheat the oven and oven tray to 500 degrees F. Place the dough onto a floured work surface and cut it into 6/8 pieces. Gently press and stretch them on the flour surface. Carefully move your hands around the edges to form a circle of dough.

In a small bowl, stir the za'atar and olive oil so that you have a wet mixture. Add more oil or za'atar as needed. Lay the circle of dough on the preheated oven tray, and drizzle the zaatar olive oil mix over it, spreading it out over the dough from the center outwards. Pop them onto the oven tray and into the oven and watch it bake – between 4-8 minutes, remove it from the oven once golden brown. Watch the bread very carefully, as the oven is hot! Optional: Sprinkle with crumbled feta cheese and roughly chopped mint leaves – serve fresh and enjoy!!

