

MIDDLE EASTERN FLATBREAD

Ingredients

1 1/2 cups of warm water

1 teaspoon of sugar

4 cups of plain flour

2 teaspoons of sea salt

3 tablespoons of olive oil and a cup of Zatar

Combine water sugar and yeast and let it stand for 10 minutes until frothy.

Meanwhile combine flour and salt in a large bowl. Add the olive oil mix through either by hand or in a food processor. Add yeast and water mixture and mix until it forms a soft dough. Knead on a lightly floured surface until smooth and elastic.

Place in an oiled bowl and cover with cling wrap.

Place bowl in a warm place for an hour, until doubled in size.

Divide the dough into the number of children in your group, and allow them to knead their dough then roll into balls.

Please allow one for every person in the room.

Place the balls of dough onto a well greased tray, cover with a damp new Chux cloth and leave for 10 minutes.

Clean up your table and do your dishes. Grab your baking trays line with baking paper.

Roll out your dough using your fingers make slight indentations in the dough so your topping can rest there.

Place your flatbread onto the tray. Sprinkle over the Zatar making sure you have enough for each piece of bread, leaving a 2cm border around the edges. Bake until lightly browned and crispy about 8 minutes. Serve warm with your home made hummus and school olives..