

MANAKISH

Ingredients

2 tsp active dry yeast
300 ml water (warm)
500 g flour
2 tsp salt
2 tsp sugar
12 tbsp olive oil
6 tbsp Za'atar
300 g halloumi
lemon (for serving)

Method

Step 1:

Dissolve yeast in lukewarm water. Add flour, salt, and sugar to a bowl. Make a well and add yeast mixture, followed by one third of the olive oil. Work into a dough using your hands and knead for 5 min. until elastic. The dough should spring back when poked with your finger. Form dough into a ball, place in a large bowl, oil the top, and cover with plastic wrap. Set aside somewhere warm for 1 hr.

Step 2: Once the dough has risen, roll out into a log and divide into 4 equal pieces. Place on a parchment-lined baking sheet and press out slightly into flatbreads. Cover with a clean kitchen towel and let rise again while you prepare the topping. Mix the Za'atar with remaining olive oil. Grate halloumi on the largest side of a box grater, then add to the Za'atar mixture and mix to combine.

Step 3: Preheat oven to 200°C/400°F. Stretch out the flatbreads and dimple the surfaces with your fingertips. Top each generously with the Za'atar-halloumi mixture and drizzle more olive oil, if desired. Transfer to oven and bake for approx. 8 min. Serve immediately with lemon wedges. Enjoy!

THE COOKERY

by The Secret Jozi Chef

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