



## Za'atar Manouche

Flatbreads called manouche (or manakish, manaqish, man'ousheh and other variations) are a very typical Lebanese breakfast, though I love them as a snack at any time of day. Za'atar, the ubiquitous seasoning of dried thyme, is the most common topping, but labneh, mint leaves, chopped olives or tomato, or any combination of them, is also popular and delicious. You could halve the recipe, but the dough freezes well, so it's worth making a bigger batch and freezing any excess.

**Makes 4 flatbreads**

### INGREDIENTS

- ¼ teaspoon dried yeast (about 2g)
- Pinch sugar
- 160ml warm water (⅔ cup)
- 250g plain flour, plus extra for dusting (1⅔ cups)
- 1 teaspoon salt flakes, crushed
- 30ml extra virgin olive oil, plus extra for rubbing (1½ tablespoons)

### Za'atar Topping

- 2 tablespoons za'atar
- 40ml extra virgin olive oil, plus extra for greasing (2 tablespoons)



### METHOD

1. Combine yeast, sugar and half the water in a small bowl and set aside for 10–15 minutes, until it starts to froth.
2. Place flour and a pinch of salt in the bowl of an electric mixer fitted with a dough hook.
3. Add yeast mixture, remaining water and the oil and mix with a spatula until everything is combined.
4. Use the electric mixer to knead for about 5 minutes, until smooth and elastic, or knead by hand.
5. Using lightly floured hands if necessary, shape into a ball, rub with oil and place in a clean bowl. Cover and set aside in a warm place for an hour or so, until doubled in size.
6. Divide into 4 balls, place on an oiled tray, cover loosely with plastic wrap and set aside in a warm place for a further 30–60 minutes, until doubled in size again.
7. Meanwhile, make Za'atar Topping: Combine za'atar and oil and set aside.
8. On an oiled work surface, stretch or roll each ball into an 18–19cm wide disc and place on a baking paper-lined baking tray.
9. Spread Za'atar Topping evenly over the discs and set aside for 15 minutes.
10. Meanwhile, preheat oven to 260°C (or as close as it can get).
11. Bake for about 10 minutes, until well-coloured.
12. Serve warm or at room temperature.