

Recipe

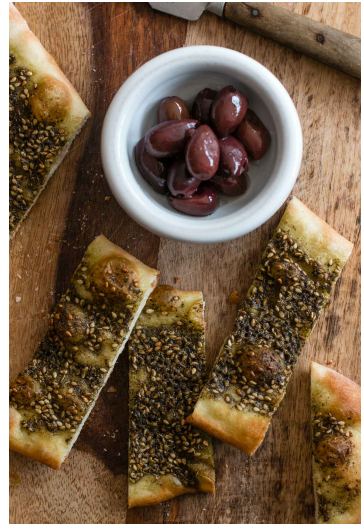


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Manakeesh

Recipe serves - 4 people

| Ingredients | Amount | |
|--------------------------|--------|-------------|
| Olive oil | 2 | tablespoons |
| All purpose flour | 1 1/2 | cups |
| Whole wheat flour | 2 | cups |
| Brown sugar | 1 | teaspoon |
| Instant yeast | 2 | teaspoons |
| Salt | 3/4 | teaspoon |
| Water (room temperature) | 1 1/2 | cups |
| Zaatar paste | 2 | tablespoons |
| Zaatar | 1/2 | cup |
| Olive oil | 5 | tablespoons |
| Cheese mix | 1/2 | teaspoon |
| Akkawi (crumbled) | 3/4 | cup |
| Mozzarella (shredded) | 1 | cup |
| Extra flour for kneading | 3 | tablespoons |



NOTES

Instructions:

1. Pre heat the oven at 200C.
2. In a large bowl, add the wholewheat and white flour together followed by the yeast, sugar and salt and mix well.
3. Then add the oil and water and mix well using your hands until the dough is formed.
4. Knead dough on a lightly floured surface for a few minutes and then shape into a ball.
5. Oil a large clean bowl and add the dough inside. Cover with damp cloth and set aside for 2 hours.
6. Meanwhile in a small ball, mix the oil with the zaatar to form a paste and set aside.
7. In a separate bowl mix the two cheeses together and set aside.
8. Once the dough is ready, divide it up into small balls. On a lightly floured surface roll out each ball using your hands to form a small circle, then add some zaatar on the top. Sprinkle the cheese for the cheese manakeesh.
9. Place on paper lined baking tray and bake in the preheated oven for 10 minutes or until golden.