

Maneesh Bread

Makes 3 loaves

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500 g	Strong White Flour
10 g	Salt
25 g	Caster Sugar
10 g	Fast Action Dried Yeast
20 ml	Olive Oil
350 ml	Tepid Water



For the topping:

2 tbsp Sesame Seeds, 1 tbsp dried Rosemary, 1 tbsp Oregano, 2.5 tbsp Olive Oil as a paste.

- Put the flour into a large bowl, add the salt and sugar to one side and the yeast to the other. Add the olive oil and 270 ml of water. Mix the ingredients together until a smooth dough, adding the remaining water as necessary.
- Pour a little oil onto a work surface and knead the dough on it for 5-10 minutes until smooth and elastic.
- Place soft and stretchy dough into an oiled ball. Cover and leave to rise until doubled in size – at least 1 hour.
- Tip the dough on a floured surface and knock back. Divide into 3 pieces. Roll each piece into a 23 cm approx. circle and place on baking parchment-lined trays.
- Mix herbs and seeds in olive oil to make a paste. Spread over the surface of the bread. Rest for 20 minutes. Heat oven to 230 c.
- Bake for 15 minutes until golden.