Levant Flatbreads, Two Ways

One dough, two toppings. Choose fragrant za'atar or a thin layer of spiced lamb.



MAKES 6–8 FLATBREADS / OVEN 220–240°C

Prep 20 min · Plus rising and resting · Bake 6–10 min

Ingredients

DOUGH

3 cups plain flour, 1 tsp salt
2 tbsp olive oil, 1 cup warm water
2¼ tsp dried yeast, ½ tsp sugar

OPTION 1 / ZA'ATAR

6–8 tbsp za'atar
½ cup olive oil

OPTION 2 / SPICED LAMB

250 g lamb or beef mince
2 garlic cloves, 1 fresh chilli (deseeded)
1 small handful parsley
2 tbsp passata or tomato paste
2 tbsp olive oil
1 tsp each paprika and ground cumin
1/3 tsp ground allspice, salt to taste

Shape and bake

1. Mix, knead and rise
Mix warm water, sugar and yeast. Once foamy, add to flour, salt and oil. Knead 8–10 min. Cover and rise 1–1½ hours.

2. Rest and roll
Divide into 6–8 balls. Cover and rest 20–30 min. Roll 3–4 mm thin and lay on trays. Heat oven to 220–240°C.

3. Za'atar flatbreads
Mix za'atar and oil to a paste. Press lightly into the dough. Bake 8–10 min until the edges are golden.

4. Spiced lamb flatbreads
Blend lamb topping ingredients. Spread thinly to the edges. Bake 6–8 min or until the mince reaches 75°C.

KOOK'S SECRET

If the dough springs back as you roll, cover it and let it rest a few more minutes. It will stretch more easily on the next pass.

Levant Flatbreads, Two Ways

The full method

01 **Mix and knead the dough**

Stir the sugar and yeast into the warm water. Once foamy, add to the flour, salt and olive oil. Mix to a dough. Knead for 8–10 minutes until smooth and elastic. Cover and leave to rise for 1–1½ hours.

02 **Give the dough a second rest**

Divide into 6–8 balls. Cover and rest for 20–30 minutes. Heat the oven to 220–240°C. Roll the balls 3–4 mm thick on a lightly floured bench and transfer to baking trays.

03 **For za'atar flatbreads**

Mix the za'atar with the olive oil to make a spreadable paste. Spoon onto the rounds and press it gently into the surface with your fingertips. Bake for 8–10 minutes until the edges are lightly golden.

04 **For spiced lamb flatbreads**

Finely blend the mince, garlic, chilli, parsley, passata, oil, spices and salt. Spread a thin, even layer right to the edges. Bake for 6–8 minutes, or longer if needed for the mince to reach 75°C.

05 **Bring to the table**

Serve warm. Try labneh alongside the za'atar breads. Squeeze lemon over the spiced lamb and finish with fresh herbs and thin slices of onion or radish.

MAKING BOTH TOPPINGS?

Make the full batch of dough. Halve each topping recipe and use each one on half the rounds. Bake on separate trays so you can lift each batch out when ready.