

**Middle Eastern Flat Bread with Zaatar topping (vegi)/Meat topping –
Traditional Middle East (Israeli, Palestinian, Druse, Syrian, Lebanese, Turkish)**

INGREDIENTS: Dough (for 4 flat breads):

2 ½ cups plain flour
5.5 Tablespoon extra virgin olive oil
5/8 Cup warm water
1 Teaspoon yeast powder
1 Teaspoon sea salt

Zaatar Topping:

3 Tablespoon Zaatar
5 Tablespoon extra virgin olive oil

Meat Topping:

1/2 lb lean ground beef or ground lamb
1/2 onion, finely chopped
1/2 tomato, finely chopped
1/3 cup pine nuts
1 tablespoon date molasses (or syrup) or pomegranate molasses
1 teaspoon lemon juice
1/4 cup of parsley
1 teaspoon Lebanese 7-spices
3/4 teaspoon salt
dash of cayenne pepper

Dough--In a big bowl combine the flour, the salt and the yeast powder. Make a well in the middle and pour into it the olive oil and the warm water. With a silicon spatula bring the flour in from the sides and mix it well with the liquid. Keep mixing until it all starts to come together, and then keep on mixing with your clean hands and knead it until you have a smooth, not sticky, dough. 2. Cover the bowl with a cloth and place in a warm place of the house for at least half an hour until the dough has doubled its volume. 3. Remove the dough from the bowl and place it in a clean flour-dusted surface. 4. Divide the dough in 4 parts, knead it a bit with your hands and, with the help of a rolling pin (lightly dusted in flour), extend the 4 flat bread gradually flattening them out.

Zaatar Topping-- 1. In a small bowl mix the za'atar and the olive oil. 2. Use a spoon to spread the mix on top of each of the flat bread.

Meat Topping----1. Add all meat topping ingredients (EXCEPT PINE NUTS) to food processor fitted with blade. 2. Pulse a few times (10 or so). 3. Mix in pine nuts with a spoon to keep them whole. 4. Use spoon to spread the mix on top of each of the flat bread.

For the final preparation: 1. Preheat the oven to 450 degrees 2. Bake in the oven for 5-7 min 3. Remove from the oven and enjoy them warm or cold.