Hatay zahter kahke (wild thyme dough rounds)

Whole recipe

Ingredients

274 g	Olive oil 1½ glass
100 g	Zahter (fresh wild thyme)
100 g	Pepper paste
100 g	Sesame seed ¾ glass
100 g	Sesame seed ¾ glass
50 g	Nigella seeds
15 g	Salt ¾ tbsp
15 g	Coriander
500 g	Water 2½ glass
2 g	Ground cinnamon ¾ tsp
20 g	Baking powder 4¼ tsp
1.6 kg	Wheat flour 15¼ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Combine the olive oil and water in a deep bowl.
2. Add the zahter, pepper paste, both sesame seeds, nigella seeds, salt, coriander and cinnamon and stir until even.
   2 min
3. Add the flour little by little and start kneading, then add the baking powder. Knead to a soft dough that does not stick to your hands.
   8 min
4. Pinch off walnut-sized 30-40 g pieces. Shape them into 4-5 cm rounds between your hands and place on a greased tray.
5. Bake in an oven at 180 °C.
   25 min

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