

Turkish Bread

Ingredients:

3 1/2 cups Crust White Breadmix

1 Egg

320 mls. Water

1 1/2 tsp. Yeast

Optional: *sesame seeds and nigella seeds*

Method:

Mix all ingredients on the pizza dough setting. Shape on lightly floured board or tray until tackiness disappears. Place on oiled baking sheet and pull out and press until a long oval shape. Using the side of your hand make three or four furrows lengthwise in the bread. Sprinkle with sesame and nigella seeds if desired. Spray with oil (olive oil is nice) to help set the seeds on the top.

Bake at 240 C for 15 to 20 minutes. Lower temperature to 220 C if using fan forced oven. *When preheating the oven, place a tray of water on the lower rack.*

Serve with dips or soups. These are wonderful with various Dukkahs, which are also available from W&P (made fresh instore).

