# **AQRAS ZA'ATAR W LABNEH**

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## ingredients Dough:

- 2½ tsp yeast
- 2 tsp granulated sugar
- 1½ cups warm milk

- 6 cups bread flour (high gluten flour)
- 2 tsp salt
- 1½ cups dried za'atar leaves (oregano)
- 2 cups firmly packed fresh Za'atar leaves (oregano), roughly chopped
- ½ cup olive oil
- 1/4 cup yogurt
- 1 cup warm water

### Za'atar Topping:

- ¾ cup Za'atar mix
- ½ cup olive oil

#### Spicy Labneh:

- 1 cup labneh
- 2 cloves garlic, crushed
- ½ tsp chilli flakes
- 2 springs fresh mint, finely chopped
- 2 tbsp olive oil

#### **Oregano Tapenade:**

- 4 cloves garlic, roughly chopped
- 1 Serrano pepper, roughly chopped
- 7 to 10 sprigs fresh oregano
- 1 lemon
- 3 tbsp olive oil

#### instructions

- 1. In a bowl, add the yeast, sugar and warm milk, whisk well and allow to rest for 10 to 15 minutes until yeast is activated and mixture is frothy.
- 2. In a large mixing bowl, sift the flour into the bowl, add the salt, dried and fresh Za'atar (oregano) and mix well until combined.
- 3. Add the olive oil and using your hands mix and knead until the flour mixture is grainy and resembles wet sand, about 5 minutes.
- 4. Add the yogurt and water and mix with a spatula to start, then add some olive oil to your hands

- and knead until the dough is on the smooth side.
- 5. Flour a surface, and knead the dough with your hands until smooth, about 8 minutes.
- 6. Add olive oil onto the dough and into the bowl, place the dough in the bowl, cover with plastic wrap, cover with a towel and allow to rest in a warm dry place for at 1 to 2 hours, perhaps even 3 hours, depending on location and temperature. The dough will at least double in size.
- 7. Punch down the dough and knead again for a couple of minutes, allow to rest for 30 minutes.
- 8. Preheat your oven to 375F.
- 9. Grease your hands, shape into golf sized balls, add to a baking tray covered with parchment paper and space them an inch apart. Cover with a towel and allow to rest for 30 minutes before baking.
- 10. Bake in the preheated oven for 20 to 22 minutes until golden. Remove from heat and allow to rest.
- 11. To make the Za'atar topping, mix Za'atar with olive oil until well combined.
- 12. To make spicy labneh, mix labneh with some chilli peppers (to taste), crushed garlic and fresh mint leaves. Mix well and garnish with olive oil.
- 13. To make oregano tapenade, add garlic, serrano and fresh oregano leaves to a mortar with a pinch of salt. Using a pestle, crush into a paste. Add lemon juice and olive oil and mix well.
- 14. Serve the buns immediately out of the oven, with the 3 different dips and enjoy.

