

99mm

**1.** Sprinkle flour on 2 x 25x30cm/10x12" baking trays. **2.** Put the flour and yeast into a large bowl and blend them together. **3.** Pour in the water and stir until craggy and lumpy. **4.** Add the oil and salt and stir into a soft doughy mass. **5.** Put a little oil on your hands and knead the dough, in the bowl, for 100 presses. **6.** Invert another bowl over the mixing bowl and leave it to double in size, about 1-2 hours. **7.** Knead the dough with oiled hands for another 100 presses. **8.** Cut the dough into 2 equal pieces, roll each into a ball and put them on the prepared baking trays. **9.** Flatten the dough with the palm of your hand and your fingers to make a 20cm/8" circle. **10.** Cover with a clean tea towel and leave in a warm place to rise for 30 minutes. **11.** Pre-heat the oven. **12.** To make the topping, put the za'atar into a small mixing bowl, add the oil and stir to make a paste. **13.** Gently spread the za'atar topping over the risen dough. **14.** Bake for 10-12 minutes.